

EPONYMOUS CABERNET FRANC 2009



Description:

The complexity and intensity of the aromas are evident from the moment the cork is popped. Aromas hinting of blueberries, spice, violets and orange blossom add to the enjoyment. The wine has a nicely-balanced mouthfeel, from entry to finish, a medium body with a tannic structure that is restrained but sufficient to allow for at least 5-to-7 years of graceful aging.

Winemaker's Notes:

The grapes come from a single vineyard just over the peak of Mount Veeder, on the Sonoma side of the Mayacamas Range that separates the Napa Valley from Sonoma Valley. This is a spectacular sloping site with multiple exposures and well-drained, low fertility soil, and it always yields beautifully expressive and aromatic fruit. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 10 months in 40% new oak – 90% French and 10% American. This is the first vintage of a varietal Eponymous Cabernet Franc – a grape that elevates the aromatics of any grape it's blended with.

Serving Hints:

Serve at room temperature or slightly chilled with fowl (turkey, chicken), pork and a variety of dishes with fruit sauces or glazes.

PRODUCER: Robert L. Pepi
COUNTRY: USA
REGION: Sonoma Valley, CA
GRAPE VARIETY: 91% Cabernet Franc
 9% Cabernet Sauvignon
TOTAL ACIDITY: 6.1 g/l

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 IMPORTER:**

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 1310 2nd Street
 Napa, CA 94559
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| Pack | Size | Alc% | lbs | L | W | H | Pallet | UPC |
|------|------|-------|-----|-------|-------|----|--------|---------------|
| 12 | 750 | 13.7% | 37 | 13.89 | 10.43 | 12 | 4X14 | 89256400040-0 |

