



# CONN CREEK

N A P A V A L L E Y

## 2007 CABERNET FRANC NAPA VALLEY

*Conn Creek is a boutique winery on the Silverado Trail in the Rutherford district, best known for our Bordeaux blend Anthology. In search of the best grapes to create this blend, we discovered many exceptional single-vineyard sites throughout Napa Valley. Today, Conn Creek sources fruit from prized vineyards in nearly all of Napa Valley's 15 renowned sub-appellations. From these vineyards, we produce a small quantity of Cabernet Franc which has developed a cult-like following.*

### [ TASTING NOTES ]

Black cherries, plums and black pepper aromas are sandwiched in a wafer of mint chocolate. Racy berry flavors are cloaked in a creamy vanillin that provides a sweet texture to the abundant fruit. The flavors linger and suggest a thin dinner mint.

### [ THE VINEYARDS ]

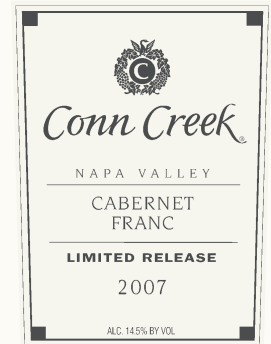
- Dry winter led to an early bud break, and a warm rain free spring. Warm temperatures in mid-August hastened ripening temporarily. An unusually cool September and early October slowed maturation so that our Bordeaux varietals ripened steadily and slowly. The affects of the 2007 climate were balanced ripeness, natural acidity and mature, developed tannins.
- The fruit for this Cabernet Franc comes equally from two vineyards:
- Stagecoach Vineyard on Atlas Peak, which at 1420 feet is a vineyard that bud-breaks earlier but matures more slowly than those on the valley floor, which provides additional fruit intensity
- Carpenter vineyard is the other vineyard source and it's located just North of St. Helena, where the rich heavier soils contribute chocolate, spice and a kiss of mint to the final blend.

### [ WINEMAKING ]

- Ripe fruit was de-stemmed and fermented with 25% whole berries, which helps promote fruit expression.
- Pump over regimes for cap management include rack & returns, which help dissipate high "cap" temperatures, and decrease aggressive tannin extraction.
- The wine was barrel aged for 20 months in French oak barrels (40% new.)

### [ FOOD PAIRINGS ]

- Braised lamb shank with rosemary.
- Portobello mushroom Risotto



### HARVEST DATES:

*October 8th & October 23rd*

### FERMENTATION:

*10 days in Premier Cuvee*

### BLEND:

*50% Stagecoach Vyd, Atlas Peak  
50% Carpenter Vyd, St Helena*

### ALCOHOL:

*14.5 %*

### TOTAL ACIDITY:

*0.55 g/100mL*

### PH:

*3.77*

### PRODUCTION:

*500 cases*

*Michael McGrath*

MIKE MCGRATH, WINEMAKER