



Conn Creek

1999 CABERNET FRANC

N A P A V A L L E Y

WINEMAKER'S TASTING NOTES

This is Conn Creek's inaugural vintage of Cabernet Franc. Like all Conn Creek wines, it is crafted in a bold style that reflects the intense rich character of classic Napa Valley vineyards. Plum, cherry aromas tinged with dried spice, white pepper and green olive notes give way to a structured, complex wine with dark stone fruit flavors and a lingering finish.

-Tom Montgomery, Winemaker

THE VINEYARDS

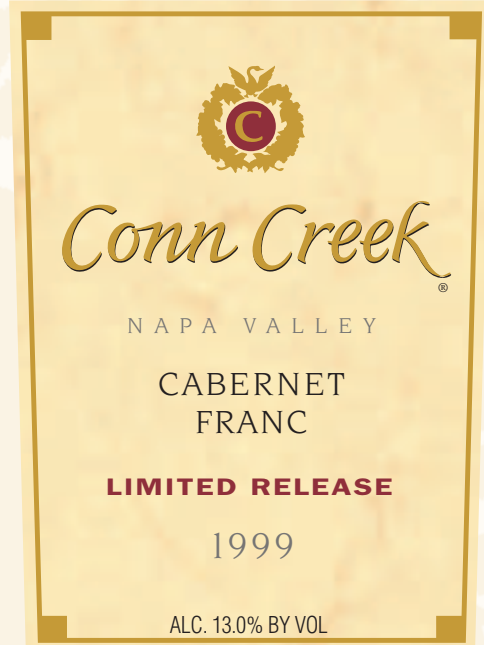
- Sourced from established Napa Valley vineyards with a proven track record with flavorful Cabernet Franc grapes. These Napa vineyards produce Cabernet Franc with ripe, jammy flavors and firm tannins.
- 1999 growing season was warm, with delayed ripening, late harvest and low crop levels.

THE WINEMAKING

- Hand-picked fruit underwent 20 percent whole-berry fermentation to avoid harsh tannins and retain optimal fruit expression.
- Gravity was used for racking to protect the wine's aromas and flavors.
- Individual lots of this young wine were aged separately in French oak barrels (35% new) for 18 months prior to blending.
- The final blend was aged an additional 6 months in the bottle prior to its release.

THE FOOD

- Grilled pepper steak
- Leg of lamb
- Cheese fondue



THE STATS

Blend: 100% Cabernet Franc
 Total acidity: 0.63g/100ml
 pH: 3.59
 Alcohol: 13.0%

