



# Conn Creek

## 2000 CABERNET FRANC

N A P A V A L L E Y

### WINEMAKER'S TASTING NOTES

"Our Cabernet Franc is characteristically varietal, showing the spice and fruit typical of the variety grown in the right bank of the Gironde in Bordeaux. Bright cherry and berry aromas with a hint of sage are framed in a bouquet of vanilla and caramel. A lively palate is packed with candied cherry and plum flavors in a medium bodied wine with a very smooth and lasting finish. A favorite of the Conn Creek staff."

-Tom Montgomery, Winemaker

### THE VINEYARDS

- Napa Valley's long, warm growing season in 2000 was characterized by healthy yields and high quality fruit.
- Warm temperatures gave way to cooler conditions, giving fruit extra time on the vine and resulting in ripe, flavorful wines with rich, deep color.
- Sourced from established Napa Valley vineyards with a proven track record of producing Cabernet Franc grapes with ripe, jammy flavors and firm tannins.

### THE WINEMAKING

- Handpicked 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 six months in the bottle prior to its release.

### HERITAGE OF ACCLAIM

93 pts., *Wine Enthusiast* (1999 Vintage)

3 Gold Medals (1999 vintage)

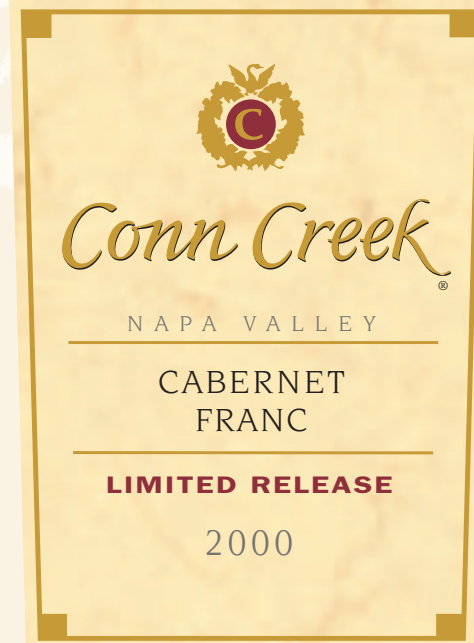
San Francisco Chronicle Wine Competition (Best in Class)

Dallas Morning News Wine Competition

National Orange Show Pacific Rim

### THE FOOD

- Grilled pepper steak
- Leg of lamb



### THE STATS

Blend:	94% Cabernet Franc
	3% Cabernet Sauvignon
	3% Malbec
Total acidity:	0.63 g/100ml
pH:	3.53
Alcohol:	14.1%

