



Conn Creek

2001 CABERNET FRANC

N A P A V A L L E Y

TASTING NOTES

This dark, magenta-colored wine is marked by inviting aromas of cassis, black cherry and plum tinged with notes of spice and caramelized oak. A dense, generous palate is packed with black cherry and chocolate flavors in a concentrated wine with a lasting finish.

THE VINEYARDS

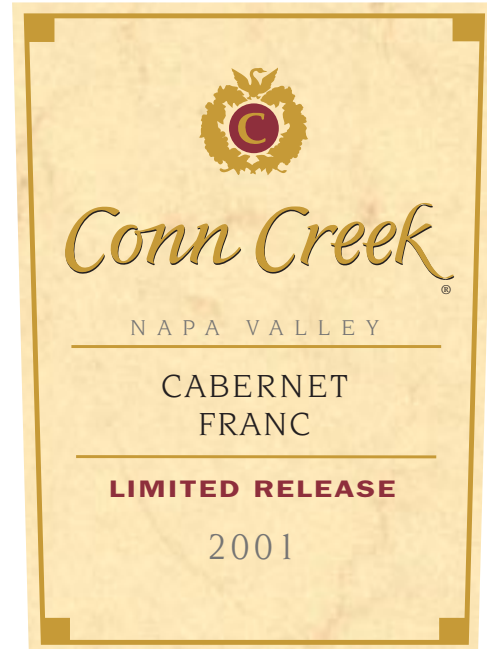
- The 2001 vintage in Napa Valley was characterized by its early start, quick growing season and ideal summer weather.
- The growing conditions produced ripe, well-balanced, aromatic and flavorful fruit.
- Sourced from established Napa Valley vineyards with a proven track record of producing Cabernet Franc grapes with ripe, jammy flavors and firm tannins.

THE WINEMAKING

- 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 six months in the bottle prior to its release.

THE FOOD

- Grilled pepper steak
- Leg of lamb
- Cheese fondue



THE STATS

Blend:	75% Cabernet Franc 13% Cabernet Sauvignon 6% Merlot 6% Syrah
Total acidity:	0.63 g/100ml
pH:	3.35
Alcohol:	14.2%
Case Production:	400

