



# Conn Creek

2002 CABERNET FRANC

N A P A V A L L E Y

## TASTING NOTES

“This magenta colored wine delivers aromas of plum, cherry, black olive and cedar spice. The wine’s cherry and plum flavors and silky, supple tannins make it an easy wine to enjoy with a meal. I especially like it with duck prepared in a currant sauce.”

- Jeff McBride, Winemaker

## THE VINEYARDS

- A near flawless 2002 growing season, with cool temperatures and periodic heat spikes, resulted in fruit with vibrant flavors and bright natural acidity.
- 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 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.

## THE FOOD

- Grilled pepper steak
- Leg of lamb
- Cheese fondue



## THE STATS

Blend: 84% Cabernet Franc;  
11% Cabernet Sauvignon;  
5% Petite Verdot

Total acidity: 0.60g/100ml  
pH: 3.56  
Alcohol: 14.3%

Case Production: 500

