



Wise Villa Winery 2017 CABERNET FRANC

Awards: Best of Class, Double Gold & 99 points in CA State Fair



Our 2017 Cabernet Franc displays flavors of wild blueberries, mulberries, dried violets, blackcurrant, smoked cedar, leather, & herbs, with a balanced finish. Pairs best with meat and mushrooms.

WINEMAKER'S TASTING NOTES:

"Cabernet Franc is the father of Cabernet Sauvignon, and while the son has surpassed the father in fame, Cabernet Franc remains a favorite amongst wine aficionados for its complexity & character. (The mother is Sauvignon Blanc, if you were curious). 2017 was a cooler vintage, and the grapes were picked slightly leaner than usual, resulting in more spice & herbaceous complexity with brighter fruit flavors. The grapes for this wine are cold soaked and fermented with whole berries at cold temperatures, to achieve a partial carbonic maceration and maximize fruit-forward aromatic expression. These techniques result in a vibrant fruit profile and lighter tannins. After fermentation, the wines are left on the skins for an extended maceration to ensure full extraction of flavor and soft tannins from the skins before pressing and being transferred to oak on 100% full lees. This mix of techniques allows the maximum expression of fruit, spice, and lees aromas to produce an intense wine displaying the best qualities of these grapes and vineyards. This wine was aged in oak barrels, 50% new, a mixture of French and American oak, for 20 months, to balance and elevate the wines. The wine was aged on the yeast lees and stirred (batonage) monthly to extract a rich mouthfeel."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Cabernet Franc

Apellation

Alta Mesa, Lodi, California

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

Exposure

Flat

Trellis

GDC

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 18 day fermentation with punch downs and pumpovers, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

Soil

Loamy sand

Picked (sugar level)

23.5 Brix

Alcohol

13.9%

Acidity

6.3 g/L total acidity & 3.56 pH

Aging

50% new French & Minnesota oak, maple & hickory wood, 50% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

380 cases