

## Oakville Ranch Napa Valley 2014 Robert's Cabernet Franc

A lush and complex wine, this Robert's Cabernet Franc is produced each year from grapes grown in the red volcanic soil of the highest mountain vineyard blocks. A lighter, lean canopy and mild temperatures allowed for even ripening and concentration of fruit in 2014, the third year of drought. Raspberry, black currant and fresh floral elements with hints of tobacco and caramel dominate the complex, perfumed nose, leading to juicy, ripe fruit flavors on the palate. In the mouth, the flavors are long, supple and subtly savory, layered with sweet, ripe tannins.

<b>Appellation</b>	100% Oakville Ranch, Napa Valley
<b>Varietal</b>	100% Summit Block Cabernet Franc
<b>Harvest Date</b>	September 12 – October 3, 2014
<b>Fermentation</b>	two blocks picked and fermented separately in small vessels; 1 – 1.5 tons each, 12 days on skins
<b>Barrel Aging</b>	25 months in 225L French oak barrels, 80% new
<b>Bottling Date</b>	January 4, 2017
<b>Analysis</b>	15.3% alcohol 3.71 pH 0.57 TA
<b>Production</b>	115 6-pack cases; 15 cases 1.5L

Oakville Ranch is the original mountain vineyard of the Oakville sub-appellation, a tiny district that produces some of Napa Valley's most celebrated Cabernets. A place of dramatic beauty and dedication to organic farming, Oakville Ranch farms its hollows and terraces in a well-planned program of sustainability, and has crafted singular wines expressive of its distinctive terroir since 1989.

Less than a quarter of the historic 330-acre property is planted to grapes, along with orchards, vegetable gardens and bee hives – all cultivated in harmony with the untouched natural habitat which sustains native flora and fauna.

Mary Miner, Owner  
Jennifer Rue, Winemaker  
Phil Coturri, Vineyard Manager  
Shelia Gentry, General Manager