



MADROÑA

2006 Cabernet Franc - Madroña Vineyards

Single Vineyard Designate Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots are traditionally bottled unfined and unfiltered. These wines exhibit a purity and a sense of place seldom seen in California wine

The Cabernet Franc from Madroña Vineyards

There's something truly special about Cabernet Franc and the terroir of the El Dorado appellation. We initially grafted in 2.4 acres of Cabernet Franc in 1983 into our home estate vineyards for blending with Cabernet Sauvignon and Merlot. Originally Zinfandel, the vineyards face due west on a gently sloping hillside to catch the warmth of the summer afternoon sun. Selective leaf removal on the eastern side of the vine provides for early morning direct sunlight on the clusters, for even maturity and color. Although the soils are a deep and fertile Aiken clay loam, the vines are low-vigor, producing between 1.5 to 2.5 tons per acre. And with only one or two seasonal irrigations, the resulting wines are intense with incredible color and structured tannins.

The 2006 Vintage

When it comes to wine, there is no wine more complex than great Cabernet Franc. Chosen from a particular pure French oak barrel, the 2006 vintage shows the cornucopia of characters for which the variety is famous. Dense briary aromas intertwine with fresh lavender and floral notes. Very dark cherry fruit marry with molasses and tar spice while lingering hints of black tea, coffee and fresh herbs entice the bouquet. And that's just the nose.

The color is garnet, dark and intense, brooding with potential. The first taste envelopes the palate, filling the edges with a richly textured yet boldly structured wine. But at the backbone is an elegance of sweet cherry fruit layered with anise spice and a pinch of cloves. Then deeper are the herbs and plum finishing with more of the dark-roasted coffee characters. Unfiltered and unfined, this small lot (one barrel produced) typifies the bold style of Cab Franc we can make from our vineyards.

Suggested Food Pairings

The bridging characters for ideal food/wine pairing are almost endless with this wine, but classically gamey meats such as duck and lamb as well as herbed spices of thyme and rosemary meld seamlessly with Cab Franc's characters.

Facts

Appellation: El Dorado, Estate Grown

Blend: 89% Cabernet Franc, 6% Merlot, 5% Cabernet Sauvignon

Aging: 18 months in new French oak

Bottled: April 10, 2008

Alcohol: 14.4%, pH: 3.60, TA: 0.58g/100ml

Residual Sugar: 0.01% by vol.

Production: 24 cases

Suggested Retail Price: \$42.00

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