



# MADROÑA

## 2013 Cabernet Franc – Signature Collection

### Cabernet Franc

As one of the few wineries in California who bottles Cabernet Franc as a varietal, we are very excited by its performance to date and further potential in our vineyard. There is a tendency in California for this varietal to take on herbaceous characters, which in our vineyards has been drowned out by all the luscious fruit character. The vines produce well-balanced fruit bursting with cherry, raspberry and violet notes with virtually no herbaceous characters...the way Cabernet Franc should be.

### The Vineyards

We grafted in 2.4 acres of Cabernet Franc in 1983 into our home estate vineyards. 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 2013 Vintage

This is classic Madroña Cabernet Franc! Even in a riper year, our older clone of Cab Franc showcases the structure and intensity that has made this one of our most sought-after wines. The aromas are loaded with spice and dark cherry fruit, with notes of the quintessential floral aspects that are the hallmark of Cabernet Franc. The opaque black color seems to allude to a riper style of Cab Franc, yet from the first sip, it's the elegance of the wine that is so striking. Cherry and herbal notes vie for exposure throughout while hints of smokiness and the youthful tannins dictate pairing this wine with bigger foods. This is Madroña and this is Cabernet Franc. Enjoy!

### Suggested Food Pairings

Structured and bold, search out gamier dishes with savory spices. A dry-rubbed seasoned leg of lamb or even pork tenderloin (with a plum or cherry reduction sauce) comes immediately to mind. (Cellaring Potential: 7+ years)

### Facts

Appellation: El Dorado, Estate Grown

Blend: 77% Cabernet Franc, 9% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot, 2% Malbec

Fermentation: 18 days on skins in open top fermenters

Aging: 17 months in oak barrels (25% new)

Bottled: May 20, 2015, Production: 295 cases

Alcohol: 14.5%

pH: 3.71, TA: 0.57g/100ml

Residual Sugar: 0.02%