2015 CABERNET SAUVIGNON
NAPA VALLEY

APPEARANCE: Deep garnet

AROMAS: Blackberry and dark cherry with hints of peppercorn, fresh tobacco leaf, dark chocolate, and musk.

FLAVORS: Rich, full, and textured. Cassis and dark berry with a hint of anise. Dried herbs add to the complexity as the finish lingers with firm, yet finely knit, tannins.

VINTAGE: Another warm, dry year, 2015 had about 70% of normal rain. The warmer temperatures in winter and spring got the vines off to a fast start. Cooler temperatures and foggy mornings in May dragged out bloom and affected pollination. This resulted in smaller, looser clusters. These lighter loads led to accelerated development and an extremely early harvest beginning September 9 and finishing October 5, which is when the Cabernet Sauvignon harvest usually begins in Oakville.

WINEMAKER’S NOTES: Founded in 1973, Franciscan has a long tradition of crafting Cabernet Sauvignon with a highly meticulous approach. This is a tradition I am proud to continue today. We source our grapes from Napa Valley’s renowned Oakville, Rutherford, and Oak Knoll District AVAs. Only the finest lots showcasing richness, body, and character are included in each bottle of Franciscan Cabernet Sauvignon.

Staying true to our roots, we vinify each vineyard block separately to bring out the best expression of each lot. The lots are aged in small French oak barrels for 20 months to concentrate flavors and add a kiss of toasty vanillin flavor. After aging, we blend together the best of the lots, along with other classic Bordeaux varieties, to create a wine of great character and complexity with layers of intense, rich, dark fruit flavors. —Janet Myers, Winemaker

FINAL pH: 3.73
TOTAL ACIDITY: 5.8g/L
ALCOHOL: 13.5%
RELEASE DATE: MARCH 2018
CASES PRODUCED: ~60,000

VARIETAL COMPOSITION: 81% CABERNET SAUVIGNON, 10% MERLOT, 6% PETIT VERDOT, 3% MALBEC

WINEMAKER: JANET MYERS  APPELLATION: NAPA VALLEY  BRIX AT HARVEST: 24°-25°

FERMENTATION: PRE-FERMENTATION COLD SOAK OF FOUR DAYS, TOTAL FERMENTATION AND MACERATION TIME OF 22 DAYS

BARREL AGING: 20 MONTHS IN SMALL OAK BARRELS; 20% NEW OAK  COOPERS: NADALIE, QUINTESSENCE, RADOUX