

This heavily extracted Cabernet Franc is from mountain fruit and has a deep dark plum color showcasing the intense color capacity from grapes of low yielding vines. Intense blueberry, cassis and huckleberry aromas jump out of the glass and are framed by subtle cinnamon notes.

On the palate the wine is silky in texture and then rolls into the varietal "franc" spice which is best described as fresh picked wild currants. The wine then displays it's silky and elegant tannins in the form of bittersweet chocolate, dark roast coffee and black cherry with integrated vanilla which was achieved by 26 months of French oak aging. This is considered a somewhat esoteric grape varietal which on truth is one of the parents of Cabernet Sauvignon. This is a very special wine with limited production and is from a single vineyard at elevation 1,600 feet within the Sierra Mountains in El Dorado. It drinks well on it's youth while sturdy, but will mature gracefully for 20+ years.



FOOD PAIRINGS ▼

This wine is an excellent pairing with braised short ribs over garlicky mashed potatoes with parsnip and wilted spinach.

ANALYSIS ▼

Varietal Composition:... 100% Cabernet Franc
Appellation:..... El Dorado County
Winemakers:..... Chris Condos & Richard Bruno
Alcohol:..... 14.9%
TA:..... 6.1g/L
pH:..... 3.63
R.S.:..... Dry
Aging:..... 100% 2 year old French Oak aged for 28 months
Production:..... 501 cases (12 x 750ML)