

This heavily extracted Cabernet Franc is from a dry farmed, low yielding mountain vineyard and has a deep dark plum color showcasing the intense color capacity from grapes of low yielding vines. This big red that is subtle in its approach with very soft tannins yet generous in its delivery. The concentrated aromas are of dark fruits such as ripe plum and huckleberry and panforte top notes. The palate gives way to ripe and juicy blackberry and dried cherry flavors with cigar box, cedar, integrated vanilla and French oak notes. The finish is soft, supple and complete with plush tannins and silky oak tones which interplay with generous fruit notes and contemplative spice and earth tones. 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 in its youth while sturdy, but will mature gracefully for 20+ years.

**FOOD PAIRINGS**

This wine pairs well with umami foods including mushroom crusted grilled New York steak or tea steamed, Soy infused Sea Bass with Oyster Mushrooms and fresh ginger. It is a hit with an Impossible Burger while watching the big game!

ANALYSIS

Varietal Composition:... 100% Cabernet Franc
Appellation:..... El Dorado County
Vineyard:..... Camino Alto Vineyard
Winemakers:..... Chris Condos & Richard Bruno
Alcohol:..... 14.9%
TA:..... 6.15g/L
pH:..... 3.68
R.S.:..... Dry
Barrel Aging:..... 26 months in 2 year French Oak,
racked 5 times.
Production:..... 500 cases (12 x 750ML)