



Cabernet Franc

Cienega Valley

Our Cabernet Franc displays aromas of cassis, tobacco and a hint of cinnamon while flavorful notes of chocolate, vanilla and spice complement a rich mouthfeel. Its exceptional balance pairs well with chicken piccata, veal or Italian sausage.

Technical Data

Appellation: Cienega Valley

Varietal content: 100% Cabernet Franc

Yield: 2.5 tons per acre

Finished alcohol: 14%

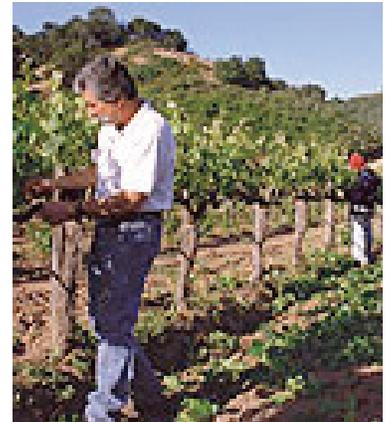
pH: 3.58

Total acid: 6.2g/L

Vineyards

Founded directly above the San Andreas Fault, DeRose Vineyards is located in one of the most active earthquake areas in the World. Furthermore, it is one of only a few wineries anywhere to have a major fissure dissecting its wine cellars.

DeRose has vineyards on both sides of the infamous fault. Soils east of the break contain fragmented granite and crumbled sandstone while those on the west side are mostly granite and limestone. Some blocks lie precisely above the line, their tilled surfaces concealing the fissure far below. Cabernet Franc grows east of the fault in loosely packed loam where the drainage is excellent.



A temperamental grape variety in many locations, Cabernet Franc thrives on the DeRose estate, creating heavily extracted wines with wonderful viscosity. Winemaker Pat DeRose prunes each vine in the winter and later exposes the grapes to beneficial sunlight with careful leaf removal. Clusters are thinned after veraison to attain proper vine balance.

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are interrupted each day by cool air flowing from Monterey Bay, 25 miles west. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year while fog is rare. This temperate climate is well suited to producing rich red wines.

Fermentation

Grape clusters were destemmed with much of the fruit left intact. The must was transferred to open-top stainless steel tanks where fermentations began with native yeasts. Temperatures were kept under 88° F. for the 15 to 18 day process. The cap was managed with pumpovers and punchdowns three or four times daily. Lots were pressed, allowed to undergo secondary fermentation, settled for about two weeks, and finally aged in French oak barrels for 20 months. The wine was bottled unfiltered and unfiltered.