



2013 Napa Valley Cabernet franc, Matthiasson Vineyard

Cabernet franc is particularly representative of the site where it is grown, and at it's best it is feminine, intriguing, and difficult to understand. Beguiling. We focus completely on the mineral and herbal aspects of it's character and end up with a wine that somehow manages to be both delicate and powerful, aromatic, long, and with an ethereal lightness. It's a completely different expression of Cabernet franc than one usually finds in the new world, informed by the wines of Chinon, but something totally unique in and of itself — a true representation of the terroir of our Napa vineyard, showing a feminine side of Napa that is rarely seen any more.

The wine is 100 percent Cabernet franc from our home vineyard. 2013 was a very warm and dry year, and as a result the wine has more structure than past vintages, and darker fruit and more graphite characters.

Because of the intense tannins present in the fruit, the berries were destemmed but not crushed. We used a small tank with gentle pump-overs twice a day (normally we punch down, but we didn't want to extract too much tannin). We pressed just after dryness, and aged the wine in neutral barrels for 20 months.

The pH is 3.62, the TA is 5.6 g/L, and the alcohol is 12.2%. 95 cases were made.

The 2013 Cabernet franc has distinct aromas of dry leaves in the fall, poblano chili peppers, and sage, with plummy fruit. The tannins are very soft in the mouth, with an iron-like minerality on the finish. It's light on the palate but firm at the same time — it's a wine with many contradictions that is hard to describe with tasting notes. Easy drinking, but incredibly complex. Great with food.

The Vineyard

The Cabernet franc represents 5 rows in our home ("Matthiasson") vineyard in the Western Oak Knoll area of Napa Valley where it was grafted onto 15 year old Merlot vines. The clonal selection was brought from France in the late 90's by someone who will remain unnamed — he refers to it as "clone X". Managed using organic methods and dry-farmed, with fruit trees at the ends of the rows, the vines are serenaded throughout the season by kids, coyotes, owls, bees, and the occasional roar of one of our old tractors.