



# 2016 cabernet franc

*alexander valley . sonoma county*

**alcohol** 14.6%  
**harvested** september 22, 2016  
**release date** november 2018  
**cases** 110 produced

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**grapes** 100% cabernet franc  
**fermentation** three-day cold soak followed by an 8-day fermentation (barolo 97 yeast)  
**ageing** 22 months in 100% french oak  
**rainfall** third year of draught. no rainfall during the harvest season.  
**bloom** may 2016  
**weather** warm spring and summer growing season with little fog, many warm and sunny days, no heat waves.

## *t-bar-t ranch*

**location** northern alexander valley, eastern slope benchland  
**vines** proprietary clone from bordeaux  
**soil** loam soil with many serpentine rocky outcroppings

Classic Cabernet Franc. The currant and blackberry on the nose are balanced with the herbal aromas of black tea, vanilla spice and dried herbs. Plush entry with soft, ripened fruits on the mid-palate. This wine is full-bodied and balanced with bright tannin and acidity.

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## *accolades for previous vintages*

not yet rated      *2016 vintage*  
90 points: wine enthusiast      *2015 - 2010*  
gold: sonoma county harvest fair      *vintages*  
gold: riverside international  
96 points/ gold: north coast wine challenge

