DASHEE CELLARS

2017 Cabernet Franc, Heringer Vineyard

History

At Dashe Cellars, we have always loved Cabernet Franc wines, especially those of the Loire Valley in France. Wines from Chinon, Samuer, Touraine, and Borgueill have always found a place at our table, and since the Loire Valley is not far from Anne Dashe's hometown in Brittany, it's always been our goal to make a domestic Cabernet Franc with the lovely texture, pure fruit, and spice that make this varietal so beautiful to drink by itself or with a wide range of foods. We found a perfect location at the Heringer Vineyard in Clarksburg, with the cold nights and warm days reminiscent of the Loire Valley climate. These vines produced a Cabernet Franc with all the character and velvety mouthfeel we wanted, but with an added fruit component reflective of the perfect Californian weather. Serve slightly chilled to highlight the delicate fruit.

Production

The 2017 vintage was a warm one, but the grapes were kept cool at night by winds sweeping in from San Francisco Bay.

We hand-sorted the grapes on the way to the destemmer to eliminate any imperfect fruit. The crushed grapes were then fermented using only the natural yeast population on the surface of the grapes (rather than commercial dried yeasts) to conduct the fermentation.

At dryness, the wine was gently pressed in a membrane press and pumped into traditional 60-gallon oak barrels. The wine was aged for 18 months in 85% neutral French oak barrels to "maintain the vibrancy of the fruit.

Tasting Notes:

Color: Purple-Red

Aroma: Gorgeous aromatics of blueberry, cassis, pomegranate, and a lovely forest undergrowth earthy note.

Taste: Bright fruit entry of pomegranate, cassis, and blueberry, followed with earthy spice notes of forest floor. Well-structured wine with firm tannins, velvety midpalate, and balanced acidity. Persistant finish of black current, pomegranate and spice.

Production Notes : Varietals 100% Cabernet Franc

Appellation Clarksburg

Alcohol 13.9 % by vol.

Time in oak 18 months

Oak

15% new French oak; 85% neutral French oak

Production 233 cases produced

Release date April 2020

Optimum time for consumption 2020-2033

