



## Lang & Reed 2004 Cabernet Franc – Napa Valley

When we began our exploration of Cabernet Franc we set out with the goal to present a wine that was 'true to type', or in wine-speak a wine that showed 'typicity' a wine that would speak 'Cabernet Franc!' Our exploration has been in progress for over a decade bringing us to the rows of many vineyards in vary diverse growing conditions. Our new find has been north of us [north of Napa Valley that is] in the hills of Lake County. Lake County has been known for a very long time as an area capable of producing stunning Sauvignon Blanc so it seems natural that it would do well with the closely related Cabernet Franc. We believe our discovery of some very fine vineyards in this area will be a positive addition to the aromatic and flavor profile of our Cabernet Franc.

The 2004 vintage comes from three vineyards, all helping to build a wine with broad aromatics and layers of complex flavors. The base wine, again from the Wood Ranch in the heart of the Rutherford appellation, provides the deep, brooding and satisfying flavors. The distinct 'Franc' aromatics and perfume are derived from the Stanton Ranch in Oakville. The delicacy and nuance in the aroma and flavors, along with the lively streak of crisp acidity, emanate from the Babcock Vineyard, located in Suisun Valley, a couple miles east of the town of Napa.

### Description

Brilliant deep ruby red with a splash of violet hue, the color of this wine invites the eye. The aromatics express a very pure statement of Cabernet Franc, gentle perfume, slight bramble and white cherry, laced with a touch of fine herb. The flavors are a mix of sweet cherries and blueberries with a faint cedar sweetness and spice. The finish has good, crisp 'cherry pit' acidity with nice fruit tannin to support a lengthy finish.

Varietal Composition	100% Cabernet Franc
Appellations	85% Napa Valley 15% Suisun Valley
Vineyards	Wood Ranch, Rutherford Stanton Vineyard, Oakville Babcock Vineyard, Suisun Valley
Alcohol Content	14.5% by Volume
Total Acidity	0.59g/100mL
pH	3.61
Cooperage	French Oak Barrels – 9 Months
Case Production	1,926 Cases (12 x 750mL)
Bottling Date	July 2005
Label Design	Jeanne Greco, Caffe Greco Design, New York

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