



Lang & Reed 1993 Cabernet Franc – Napa Valley

In September of 1993 we harvested a scant two tons of Cabernet Franc from the Stanton Vineyard, located in Oakville on the long alluvial plains flowing from Mount St. John. The wine was de-stemmed, but not crushed, and fermented in partial whole berry form. The cuvee was pumped over, very gently, twice a day until the color and aromatic components began to appear. On day three the wine was pressed and the juice was transferred to a temperature controlled tank to complete primary fermentation. At dryness, the wine was racked to 60 gallon French oak barrels where malo-lactic fermentation was allowed to complete. After aging for 18 months the wine was bottled and allowed to age in the cellar until the release in December 1997.

Description

The wine presents itself with the typical aromatic qualities of Cabernet Franc, that of a bouquet of garden herbs, sweet cherries and a light, lacy smoke quality. The palate shows a fine volume of fruit flavors with hints of cassis and licorice. The wine's evolution shows that the tannins have softened to a silky and lengthy texture. Produced in the traditional 'vin de l'année' style, an early release style most noted in the Loire Valley, this 100% Cabernet Franc was the first bottling from Lang & Reed Wine Company of Napa Valley.

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| Varietal Composition | 100% Cabernet Franc |
| Appellation | 100% Napa Valley |
| Vineyards | |
| Alcohol Content | 13.5% by Volume |
| Total Acidity | 0.57g/100mL |
| pH | |
| Cooperage | French Oak Barrels – 18 Months |
| Case Production | 118 Cases (12 x 750mL) |
| Bottling Date | February 1995 |
| Label Design | Jeanne Greco, Caffè Greco Design, New York |
| Release Date | December 1997 |

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