



Lang & Reed 2001 'Premier Etage' Cabernet Franc – Napa Valley

Crafted to explore a deeper profile of Cabernet Franc, the 1997 Lang & Reed Premier Etage is the second release of this wine. It is composed of 100% Napa Valley Cabernet Franc selected from three vineyards located between St. Helena and Calistoga. We utilize whole berry fermentation with indigenous yeast combined with select yeast strains to help bring forth many layers of flavor and complexity. Post fermentation maceration, employed for thirty days after crushing, allows for the tannins to polymerize, impacting texture and length. After maceration, the wine was racked into French oak barrels, predominantly one and two years old, and allowed 20 months of aging with a minimal number of rackings. Only fourteen barrels of this wine were produced from the 1997 vintage. The words Premier Etage by literal definition mean the 'first floor', or the level above the ground floor. Lang & Reed's interpretive definition means one level up, a deeper profile and more complex expression of the Cabernet Franc grape.

The Lang & Reed 2001 Premier Etage, composed of 100% Cabernet Franc, is the sixth vintage release and emanates from two very distinct Napa Valley vineyards. The heart of the Premier Etage comes from the Madrigal/Alluvial vineyard, located near Larkmead Lane half way between St. Helena and Calistoga. The vineyard lies in the middle of the old Richie Creek gravel bed. This vineyard has been the core of Premier Etage since its inception in 1996 and brings to the blend rich, dark chocolate flavors, textural tannins with substance and length.

The other vineyard in the Premier Etage assemblage is from the Dos Rios Vineyard. This vineyard is on a gravel bed where over the centuries the Napa River coursed it way back and forth over the valley. The geology of alluvial soils provides for quick drainage and sparse nutrients, allowing the vines to work a little harder during the growing season. The Dos Rios vineyard brings the piazza of showy aromatics, deep brooding fruit and luscious mouth feel.

Premier Etage rises to the challenges of expressing intense quality of fruit and building complexities from the geology and climate of two vineyards. Each of the two cuvees receives slightly different fermentation regimes best suited to the particular vineyard and the ripeness of the grapes. All the

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grapes are de-stemmed, but not crushed, allowing the partial, whole-berry fermentation to bring forth the seductive Cabernet Franc perfume, aromas and fruit flavors. Various lengths of post-fermentation maceration are employed before the wine is racked into French oak barrels.

Description

This Premier Etage displays a dried flower and herb perfume mixed with top notes of berry fruit, vanilla and a touch of smoke. The flavors are a combination of the aromatic notes with a typical dark Swiss chocolate impression noted in previous vintages of the Premier Etage. The follow-through is intense as the combination of rich fruit, fine-grain tannin and 'good' wood provides the wine with ample structure and proportion. We always view the Premier Etage to be a 'Vin de Garde', or a wine to age, meaning that with proper cellaring the wine will display additional complexities and nuance.

Varietal Composition	100% Cabernet Franc
Appellation	100% Napa Valley
Vineyards	Madrigal / Alluvial, St. Helena Dos Rios Vineyard, Yountville
Alcohol Content	14.16% by Volume
Cooperage	French Oak Barrels – 20 Months
Case Production	750 Cases (12 x 750mL)
Bottling Date	March 2003
Label Design	Jeanne Greco, Caffè Greco Design, New York

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