



Lang & Reed 2015 Cabernet Franc – North Coast

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 – boldly saying Cabernet Franc! Our exploration, in progress since 1993, brings us to the rows of many vineyards in very diverse growing conditions. For over a decade, the base of this wine emanates from just north of Napa Valley in the hills of Lake County. We have been working with vineyards in Lake County long enough to have found growers who are passionate about providing us with the grapes we need to help express our vision of Cabernet Franc. To make the North Coast even more interesting, this vintage includes grapes from Alexander Valley in Sonoma County, as well as a pinch of spice and structure from Napa Valley. The grapes from Alexander Valley are from the famed T bar T Ranch that is planted to the specific '214' entav clone from the Loire Valley; we are finding it planted in more and more of the great Cabernet Franc terroir of the North Coast. This expressive clone combined with each of the other vineyard components offers a very broad palate of aromas and flavors that are rich and satisfying, while still displaying the exuberant expression of Cabernet Franc typical from Lang & Reed.

Description

The 2015 North Coast Cabernet Franc shows a hint of blue violet on the rim of its color. The aromatics are typical of Cabernet Franc: berry fruit, floral and lightly herbaceous top notes. The flavors follow suit with more of a strawberry jam fruit impression that's countered with a hint of 'sous- bois' (forest floor earthiness). All of this is wrapped in gentle, balancing tannins, which help to keep the flavors lengthy and satisfying. Though crafted for immediate enjoyment, it has the capacity to age gracefully.

Varietal Composition	100%	Cabernet Franc
Appellations	54%	Lake County – High Valley
	31%	Lake County – Red Hills
	11%	Sonoma County
	4%	Napa Valley
Alcohol Content	14.8 %	by Volume
Total Acidity	0.55/100mL	
pH	3.87	
Cooperage	French Oak Barrels (seasoned) – 8 Months	
Case Production	2,850 Cases (12 x 750mL)	
Bottling Date	July 2016	
Label Design	Jeanne Greco, Caffe Greco Design, New York	
Release Date	Spring 2019	
UPC	855226003126	

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