



## Lang & Reed 2012 T-Bar-T, Cabernet Franc Alexander Valley, Sonoma County

For almost 30 years, our exploration of Cabernet Franc in Northern California has led us over hill and valley, seeking just the right circumstances where the elements line up to provide fruit that expresses Cabernet Franc as we envision it. Joining the Lang & Reed Monograph Collection, this wine emanates from the T-Bar-T Ranch, a historic cattle ranch, nestled into the folds of the rugged eastern ridgeline of Alexander Valley in Sonoma County. On this hillside vineyard, the combination of altitude, slope, and soil work together in harmony to provide an ideal place for growing Cabernet Franc. Planted in 2007 with our preferred clone, Entav 214 of the Loire Valley in France, on rootstock 3309, this wine reflects not only the rugged nature of its terroir, but also expresses grace and elegance that is the charm of Cabernet Franc.

A decade ago, in 2012, we came upon this vineyard and felt it could have the potential to be a stand-out in our portfolio of wines. We have long had high regard for the quality and character of wines made in neighboring Sonoma County, and we felt that T-Bar-T could be that lodestone for Lang & Reed. Block 17 at T-Bar-T is a 2.8-acre vineyard planted with a slightly east to west row aspect. The hillside planting enjoys a slightly cooler environment than the main stretch of Alexander Valley, which allows for a slower ripening season and longer 'hang time' for the fruit. Upon our first harvest, we decided to isolate four barrels and allow this wine to have an extended aging regime. Two new barrels and two once used barrels [Sylvain Cooperage – Medium Toast] were employed for 32 months.

### Description:

At ten years of age, this wine displays a sense of poise and maturity, yet with enough verve that makes it a great time to view Cabernet Franc. The initial aromas of fruit and berry have evolved into a bouquet of dried cranberry, sandalwood, dried flower, and a hint powdered cocoa. On the palate, the bouquet is mirrored but with touch of earthy truffle and air-dried meatiness. The texture is luxurious and saturated while retaining its vigor and mouth-watering freshness.

<b>Varietal Composition</b>	100% Cabernet Franc
<b>Appellation</b>	100% Alexander Valley – Sonoma County
<b>Vineyard</b>	T Bar T Ranch
<b>Clone</b>	Entav 214 (Loire Origin)
<b>Alcohol Content</b>	14.6% by Volume
<b>Total Acidity</b>	0.65g/100mL
<b>pH</b>	3.48
<b>Cooperage</b>	French Oak Barrels – 32 Months
<b>Case Production</b>	97 Cases [1,160 bottles]
<b>Bottling Date</b>	May 2015
<b>Release Date</b>	November 1, 2022
<b>Label Design</b>	Jeanne Greco, Caffe Greco Design, New York
<b>Suggested Retail Price</b>	\$150.00

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