

Wait Cellars

RUSSIAN RIVER VALLEY
SONOMA COUNTY

Cabernet Franc
2015
LOS AMIGOS VINEYARD

ALC 13.2% BY VOL



Our **2015 Wait Cellars Russian River Cabernet Franc** is made from 100% hand-picked, hand-sorted fruit from the Los Amigos Vineyard. Los Amigos sits south of Healdsburg, California and east of highway 101 where the western benchlands of the Mayacamas range flatten out, a relatively warmer area of Sonoma County where the Russian River Valley and the Chalk Hill appellations overlap.

2015 was a warm, dry, even at Los Amigos. Picked at 23 brix, the clusters underwent an 11-day carbonic maceration, to soften tannins and alcohol naturally and bring forward scrumptious black and red fruit flavors. After 11 days the grapes were unsealed, treaded by foot, and native yeast conducted the remainder of the primary fermentation. The wine was pressed into neutral oak barrels. There it remained *sur lie*, occasionally stirred, until racked in early spring and bottled unfiltered in summer.

We hope you enjoy this gently-made, exuberant expression of this elegant, noble grape.

Production: 75 cases
Varietal: 100% Cabernet Franc
ABV: 13.2%
Soil: Huichica, Cole loams
Crush: Hand harvest, hand sort, 11-day carbonic maceration
Ferment: Foot treaded, native primary fermentation
Wood: 10 months elevage neutral oak
Aromas: Blueberry scone, white pepper, slate
Palate: Medium to full-bodied, firm acids, gentle grip on finish