

Wait Cellars



2014

Cabernet Franc

Los Amigos Vineyard

Russian River Valley
Sonoma County

Our **2014 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.

2014 was a warm, dry, even vintage with little to no rot in the vineyard and impressively balanced ripening at Los Amigos. We have long been inspired by the fresh, medium-bodied red wines of the Touraine region in France's Loire Valley, and we set out to produce just such a firm, agreeable table wine.

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, treading 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: 13.4%
Soil: Huichica, Cole loams
Crush: Hand harvest, hand sort, 11-day carbonic maceration
Ferment: Foot treading, 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