



STEELE CABERNET FRANC 2018

VINEYARDS

Lake County allows us to produce varieties in styles which would make our neighbors to the south a bit jealous. One of these varieties is Cabernet Franc. When we started buying grapes from the vineyard of Floyd Silva, we found that he was growing some of the best Cabernet Franc that we had ever tasted. The Silva Vineyard is on a gravelly bench, which is located in the Kelsey Bench AVA of Lake County. The vines grow well at this higher elevation and show a great balance of flavors and structure.

WINE STYLE & TASTING NOTE

The typical winemaking style for our Cabernet Franc is a warm fermentation followed by pressing and racking. The wine then goes to oak barrels and generally spends 14 months in a combination of American and French oak. Aromas are of raspberry and cassis with peppery undertones, on the palate you will find blueberry and raspberry fruit, with notes of coffee and cocoa.

FOOD PAIRINGS

The rich fruit of this wine will compliment grilled filet steaks or a seared Ahi tuna.

TECHNICAL NOTES

APPELLATION Lake County, CA ALCOHOL 13.7% pH 3.75
TA 8.3g/L RS 0.09g/L BARREL AGING 14 months in French and American (30% new) VINE AGE avg 20 years YIELDS 2-3 tons per acre PRODUCTION 2000 cases

ACCOLADES

2017v – 92pts WE, 2016v – 92pts WE

