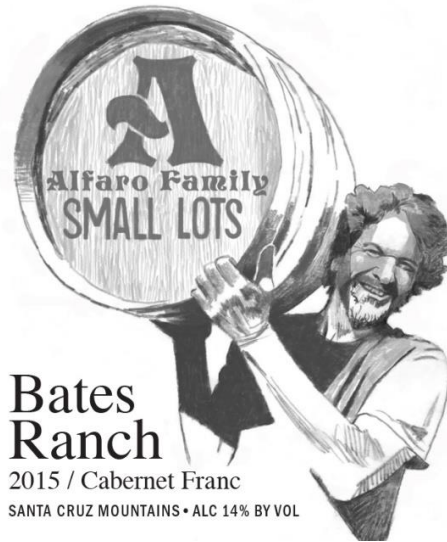


2015 “Bates Ranch” Cabernet Franc



The Vineyard:

Along the historic Redwood Retreat Road (Gilroy), settled near Mount Madonna in the Santa Cruz Mountains appellation, the Bates Family has been growing robust quality grapes for four generations. The area is generally nourished by warm days and cool nights, resulting in a preferred micro-climate for growing Cabernet Franc.

Winemaking:

The grapes were 100% de-stemmed, placed in open-top fermenters, left as whole berries, and allowed to spontaneously ferment. Punch downs were performed twice a day. Upon completion of the fermentation the wine was pressed off directly into Taransaud barrels, where it underwent malolactic fermentation. It was aged for 17 months.

The Wine:

The grapes were harvested on September 28, 2015. Abundant floral aromatic elements up front lead to ripe Bing cherry and plum flavors on the palate; subtle notes of green tobacco and bell pepper that give it a bright, spicy finish. This wine has rich texture with well-integrated tannins and acidity.

Technical Data:

Production	50 cases	Release Date	February 2018
Alcohol	14 % by vol.	Aging	17 months in French oak barrels (50% new)
Bottle Size	750 ml	Suggested Retail	\$40