



COQUEREL

2017 COQUEREL CABERNET FRANC

————— | NAPA VALLEY | —————

OVERVIEW

Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. The heart and soul of our winery is our estate vineyard, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay soils makes this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Verdelho, Tempranillo, Petite Sirah, Cabernet Sauvignon and Cabernet Franc. In 2015 we planted 4 acres of Cabernet Sauvignon and Cabernet Franc on our estate. These were planted at a density of 3000 vines/acre using 3309 rootstock and 2 clones 269 and 4. In addition to our estate fruit, we source Chardonnay, Cabernet and other noble grapes from a handful of premier growers throughout the Napa Valley.

VINTAGE

The 2017 vintage started with a large amount of rain after 6 years of drought in the Napa Valley. Due to the rain the vine canopy grew very fast. Consequently, all the canopy management work had to be done earlier and quicker than the previous years. Overall, the season was relatively cool which gives a nice aroma potential to the fruit. We hand harvested on October 19th in the early morning.

WINEMAKING

The grapes were de-stemmed, crushed, cold macerated for 24 hours and punched down throughout fermentation to extract as much flavor as possible. The wine was then pressed into barrels for malolactic fermentation and aged 20 months in French oak (25% new).

TASTING NOTES

The fruit for our 2017 Cabernet Franc came from a hillside slope in Bennett vineyard in Coombsville. The wine has a nice rich color with a highly aromatic nose featuring dark berry, cassis. The palate is rich and dense tannins, long finish with cherry and a hint of black pepper. While this wine drinks beautifully now it will continue to improve over the next decade. This wine can be paired with dishes such as pork and lamb-based recipes. You might also consider pairing it with cheese plate.

STATISTICS

COMPOSITION	100% Cabernet Franc single vineyard	TA	5.6
REGION	Coombsville, Napa Valley	pH	3.78
AGING	20 months in French oak (25% new)	ALCOHOL	14.8%
		CASES	91

