



COQUEREL

2016 COQUEREL CABERNET FRANC BENNETT'S VINEYARD COOMBSVILLE

————— | 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, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have extensively enhanced, upgraded and replanted 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 and Petite Sirah. In 2015, we planted Cabernet Sauvignon and Cabernet Franc vineyards on the estate. These Vineyards blocks were planted in tight spacing with the best root stock and clones to produce high density fruit. These vines will start producing in 2017. In addition to our estate fruit, we source Chardonnay, Cabernet and other noble grapes from a handful of prestigious growers throughout the Napa Valley.

VINTAGE

Vintage 2016 was the sixth vintage in the row of drought with a rain pattern slightly different than the previous vintage. 2016 got most of its rain late around bud break which burst the vine canopy growth. This quick growth of vegetation made it a challenge for the vineyard workers to keep up with suckering. The spring time morning temperature, especially during bloom, was higher than the previous vintage and consequently the fruit set was abundant. This larger crop was welcome after the loss of 2015. No frost was recorded. The summer was warm with cool mornings. In Mid-September, we experienced a heat spike which is normal for California. We finely hand harvested our Cabernet Franc September 30th 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 for 28 months in French oak (25% new).

TASTING NOTES

The fruit for our 2016 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 white pepper. While this wine drinks beautifully now it will continue to improve over the next decade. This wine can be paired with pork and lamb based recipes. You might also consider pairing it with a cheese plate.

STATISTICS

COMPOSITION	100% Cabernet Franc single vineyard	TA	5.9
REGION	Napa Valley	pH	3.69
FERMENTATION	28 months in 100% French oak (25% new)	ALCOHOL	14.8%
		CASES	96

