

FRANCISCAN
E STATE
NAPA VALLEY



2014
Napa Valley

CLOS RESERVE CABERNET SAUVIGNON

SENSORY EVALUATION:

Appearance: Deep garnet

Aromas: Lovely cherry and blackberry aromas, layered with hints of mocha, toffee, and honey.

Flavors: The well-structured palate offers dark plum and dark cherry fruit, complemented by notes of cardamom, roasted coffee, and dark chocolate. Well-integrated tannins fill the densely concentrated palate, and lead to a finish layered with blackberries, vanilla, and anise.

WINEMAKER'S NOTES: We named this wine the French word *Clos*, which means “enclosed”—appropriate since we make this wine using grapes grown in the vineyards immediately surrounding our winery and visitor center. The Clos Vineyard exhibits a particularly expressive version of Franciscan Estate’s traditional signature style: that rare combination of rich, vibrant flavors yet supple, elegant texture. This wine emphasizes Cabernet Sauvignon, with small amounts of other Bordeaux varietals in the blend.

—Janet Myers, Winemaker

WINEMAKER: Janet Myers

APPELLATION: Napa Valley

AVERAGE BRIX AT HARVEST: 24°–26°

VARIETAL COMPOSITION:

79% Cabernet Sauvignon, 9% Merlot,
8% Petit Verdot, 4% Malbec

FERMENTATION: Pre-fermentation cold soak of four days to enhance color and body. Fermentation and maceration averaging 22 days to build structure and integrate mouthfeel.

AGING: 20 months in small oak barrels.
75% New French oak barrels.

COOPERS: Damy and Quintessence

PH: 3.72 | **TA:** 6 g/L | **ALCOHOL:** 14.5%

RELEASE DATE: July 2017

CASES PRODUCED 520

GROWING SEASON: 2014 was another year of low rainfall and warm temperatures in Napa Valley, which once again resulted in an early harvest with excellent flavor intensity and beautiful ripeness in the fruit. The winter started off very dry with no rain in December, January, or February. In late March and early April, we received a good dose of rain that started the vines growing with ample water in the root zone. Throughout most of the growing season, conditions were textbook normal for fruit set and ripening, which gave us an abundance of high-quality grapes. Owing to the fact that our Clos vineyard has all five Bordeaux varietals planted in it, we typically harvest this block two separate times. The Malbec and the Merlot come in earlier, this year on September 17, along with some young Cabernet Sauvignon. These are co-fermented together so they seamlessly meld during fermentation. The second pick has the later ripening varietals, the older Cabernet Sauvignon and Petit Verdot. These were harvested on October 3.

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