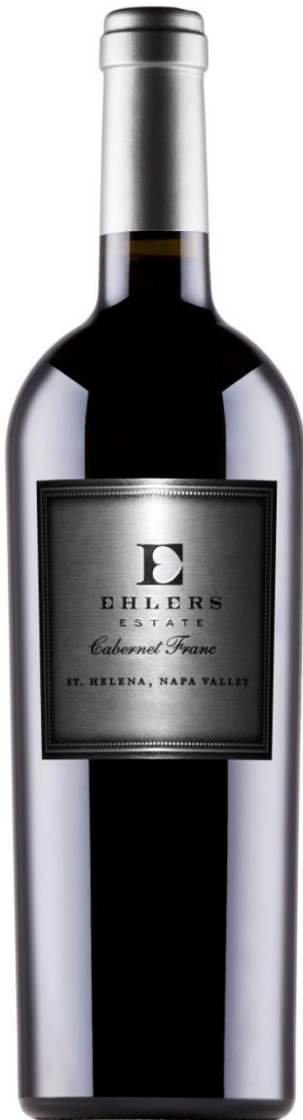




2016 CABERNET FRANC



Tasting Notes: Long before joining Ehlers I became a big fan of the Ehlers Cabernet Franc. It's a wine that is true to the varietal. It evokes the amazing terroir of the property and how Napa can be a perfect place for growing this delicate but full of character grape. This is a 100% Cabernet Franc with deep opaque color. The wine shows aromas of violets, herbs de Provence, spice rack, cedar, and dark wild berries. This wine is medium to full body with firm tannins that will benefit from time in the cellar. It has bright acidity with rich flavors of dark berries, cherry confit, and licorice in the aftertaste.

Vintage: 2016 was considered for many a near-perfect vintage in Napa, and I couldn't agree more. The season started a little bit earlier than average years. Weather conditions throughout the year were perfect to achieve beautiful vine growth, proper ripeness and development of flavors and tannins in the grapes. Mild temperatures during the summer and warm days in September and October helped to extend the hanging time of the fruit on the vines, allowing for perfect ripeness.

Varietal: 100% Cabernet Franc

Harvest: September 19 – 29, 2016

Wine Analysis: 14.5 % alcohol • 3.63 pH

Appellation: St. Helena, Napa Valley

Bottling Date: August 20, 2018

Cases Produced: 981 cases