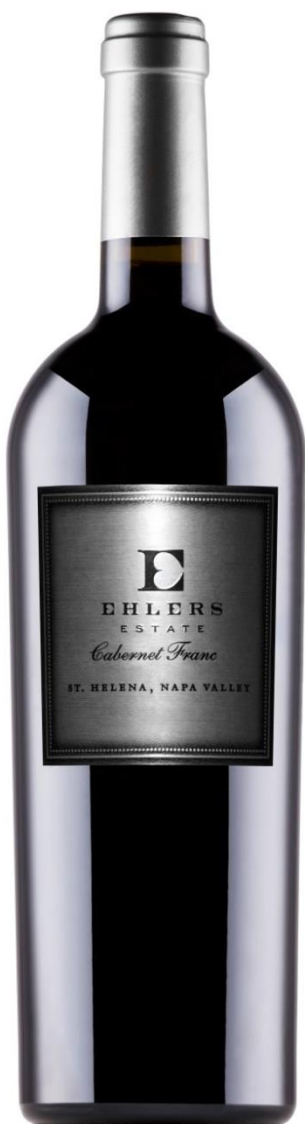




2017 CABERNET FRANC



Tasting Notes: The 2017 Ehlers Estate Cabernet Franc is a stunning representation of our Estate and the varietal! This 100% Cabernet Franc has a beautiful garnet-purple color. The wine opens up with aromas of smashed rocks, minerality that is so expressive and predominant in Ehlers Estate wines. The nose continues evolving to black cherries, violets, cedar, white pepper and berry compote. Long and balanced, the mouthfeel is rich but with silky tannins. The racing acidity and white chocolate, wild berries flavors will invite you to keep exploring. Our Cabernet Franc is an amazingly food-friendly wine. Ready to drink now, but it will age extremely well for 10-15 more years.

Vintage: 2017 began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. By October 4th, all our grapes were happily fermenting in tanks, most of them already pressed and in barrels starting malolactic fermentation.

Varietal: 100% Cabernet Franc

Harvest: September 11 – 29, 2017

Wine Analysis: 14.5 % alcohol • 3.87 pH

Oak Ageing: 58% New French Oak, 42% used French oak for 22 months

Appellation: St. Helena, Napa Valley

Bottling Date: August 20, 2019

Cases Produced: 756 cases