



## 2018 CABERNET FRANC

### Tasting Notes

The 2018 Ehlers Estate Cabernet Franc is a fantastic monovarietal, so I wanted to express the grape's beauty fully. Visually, it has deep layers of garnet-purple and is very opaque. This Cabernet Franc is pure to its roots with floral and earthy characteristics. Aromatically it displays lilacs, violets, and ripe wild berry jam. Licorice, white pepper, bay leaves, and thyme finish the aroma with some mineral notes and forest floor. The mouth is super-expressive, with berries in the red fruit zone, like raspberries and boysenberries. It has a mineral finish with a well-balanced oaky aroma that promises richness and complexity with some aging. The mouthfeel is rich and juicy with powerful tannins, beautiful texture, and volume, with a long finish. The 2018 Ehlers Estate Cabernet Franc is a wine that will shine with some cellaring. Ready to drink now, but it will age exceptionally well for 15-20 more years.

### Vintage

2018 was a perfect vintage from a weather standpoint. Cooler nights and mild daytime temperatures in August helped to retain the beautiful natural acidity and delicate flavors and aromas of the fruit. The excellent weather conditions allowed for less irrigation and longer hang time for the grapes. This helped gain more concentration of fruit character in the wine during fermentation. We were able to pick at the perfect time in sugar, flavor, color, and tannin ripeness without losing acidity.

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Varietal: 100% Cabernet Franc

Harvest: September and October 2018

Wine Analysis: 14.5 % alcohol / 3.63 pH

Oak Aging: 64% New French Oak, 36% used French oak for 22 months

Appellation: St. Helena, Napa Valley

Bottling Date: August 18, 2020

Cases Produced: 653 cases

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