

## 2013 CABERNET FRANC MAYACAMAS ESTATE NAPA VALLEY

VINEYARD: Estate Bottled

VARIETAL COMPOSITION: 100% Cabernet Franc

ALCOHOL: 14%

COOPERAGE: 50% new French oak, 50% neutral French oak

**CASE PRODUCTION: 94** 

FOOD AFFINITIES: Grilled LMR grass-fed ribeye and oven-roasted baby carrots with

tarragon, drizzled with LMR Napa Valley Select Olive Oil

## WINEMAKER'S COMMENTS:

"The Mayacamas Estate Cabernet Franc vineyard received careful attention despite its small size and remote location. Each year we assess the vines' capacity to deeply ripen the fruit with a moderate amount of extended "hang time." The 2013 Cabernet Franc was picked late and fermented gently. The incredibly complex nose has layers of fragrant fruit (black cherry, raspberry patch and baking plums), milk chocolate, black licorice, roasted almond toffee and wild fennel. The wine is unmistakably a Bordeaux red; its cocoa powder, dried floral and sea spray notes give away that it's Franc. The texture is structured as we expect from Franc, but also plush and sappy as a result of gentle tannin extraction and incredibly well-knit sweet and smoky oak from barrel aging. The wine exudes beautifully ripe fruitiness coupled with Franc personality from start to finish."

- Ashley Heisey

## **GROWING SEASON:**

2013 was a superb vintage. The unusually long season, moderate temperature without a major heat spike, and lack of rains made for one of the best vintages in recent memory. An early spring bud break allowed our vineyards to get a two-week head start on the vintage, and the lack of frost meant that yields were excellent while the longer growing season allowed for full ripeness. The wines from this vintage will be outstanding in quality and our E.J. Church Reserve Cabernet Sauvignon is no exception.

## LONG MEADOW RANCH:

Owned by Ted, Laddie, and Christopher Hall, LMR employs an integrated, organic farming system, using simple, sustainable methods. Each part of the Ranch contributes to the health of the whole. Vineyards and wine making, olive orchards and olive oil making, cattle and horse breeding all work together in complementary fashion, as do the egg-laying poultry flock and the organic vegetable gardens. All crops are certified organic by California Certified Organic Farmers (CCOF) and are grown without the use of herbicides, pesticides, or chemical fertilizers.