



**LE
16**

CABERNET FRANC

Yakima Valley, Washington

AVAILABLE MARCH 2017

Cabernet Franc is a grape with so much to offer yet most of the winemaking world blends it with other varieties to make a 'Bordeaux' style blend. It's home, the Loire Valley in France, is one place that hails Cabernet Franc for the beauty that it is and makes brilliant single varietal versions of it. The Yakima Valley in Washington State coincidentally sits at the same latitude as the Loire Valley. These cooler climate wine regions have just what Cabernet Franc needs. At 46 degrees latitude north, grapes ripen in summer sunshine that lasts for about 17 hours a day (more than in California) and Yakima specifically is known to have 300 cloudless days per year.

There's good reason to celebrate this grape on its own. It can tread the line between fruit and spice notes magnificently with ripe raspberry and red currant dancing around with black pepper and fresh mint leaf. There is a solid backbone of tannin to provide mouth-feel and structure, and it can pair with a range of foods due to its medium-body status. Play up the herbaceous elements and enjoy it with rosemary-crusting lamb or cozy up in the winter with a paprika-rich bowl of Goulash stew.

SWEETNESS: Dry

BODY: Medium

OAK: Medium

ALCOHOL: 13%*



*Alcohol level based on following Winexpert winemaking instructions.

winexpert™

LOVE YOUR WINE. GUARANTEED.

www.winexpert.com

ritchies

Creating success for wine & beer makers