

2012 PIPEVINE CABERNET FRANC

OAK KNOLL DISTRICT, NAPA VALLEY



THE WINE:

94% Cabernet Franc, 4% Cabernet Sauvignon, 2% Merlot. Aged in 50% new French oak for 22 months. The 2012 vintage was superb for this section of Napa Valley yielding wines of ripe fruit flavors, elegant structure, and just enough restraint.

The Oak Knoll District is known for its cooler climate due to its proximity to San Pablo Bay. The location just north of Carneros, south of Yountville and west of Coombsville has been described as the “sweet spot” of the Valley floor with the days being just warm enough to ripen Bordeaux varietals even on cooler vintages but the nights are brisk enough to retain freshness and acidity.

Winemaker: Sal Galvan.

125 cases produced.

~Tasting Notes~

Color: Violet-ruby.

Aromas: Raspberry, mint chocolate, cedary oak and hints of strawberry.

Flavors: Ripe wild berries and hints of white chocolate with long, polished tannins.

Food Pairing: Oven roasted bird such as turkey or goose with wild herbs.

Recommended decanting time of 25 – 45 minutes.

~Drink now through 2022~