

# CARLSON



## 2012 Cabernet Franc / Santa Ynez Valley

The grapes for this wine come from the Curtis Estate Vineyard. This particular block of Cabernet Franc has been regarded as one of the best blocks in all of the Santa Ynez Valley. The vineyard site is located on a mesa set amidst the rolling hills of the Santa Ynez Valley. The soil is sandy loam with scattered limestone aggregate. It is very deep and consistent. The layout of the vineyard, the soil type and the rootstock/clonal selection combines to yield a wine rich in complexity and concentration.

*Chuck Carlson*

### TASTING NOTES

This wine is reflective of a “Sun” year where the growing conditions throughout the year are somewhat more temperate throughout the entire growing season. Cabernet Franc is a Bordeaux variety that actually prefers a slightly more moderate climate and thus thrives in the Santa Ynez Valley. I have blended in 20% Petit Verdot in this wine to add a bit of structure and to enhance the flavor profile of the wine. The wine enters rich with moderate extract. The fruit, tannins and overall mouthfeel are well balanced. As it opens over time the richness becomes more pronounced and the texture becomes more integrated and coating. There is plenty of oak but not to the point that it stands out. Think integration and balance. These two varieties together create a wine that can be seductively rich and well structured.

I get flavors of dark cherry with raspberry mocha and a touch of Italian herbs. The tannins are very fine and chalky much like the 72% Cacao dark chocolate that I am enjoying while I write these notes.

### WINEMAKING DETAILS

*Harvested:* October 5, 2012 and October 18, 2012 at 24.7 Brix  
*Clone:* Cab Franc 214- 80% and Petit Verdot 400 - 20%  
*TA:* 6.2 gm/L  
*pH:* 3.62  
*Alc.* 14.2%  
*Bottled:* August 2014  
*Production:* 570 cs / 6 packs

The fruit was night picked and delivered to the winery. It was then destemmed and crushed into fermentation tanks. The must received a “cold soak” period of four days prior to inoculation with Bordeaux Red yeast. The must was basket pressed after 20 days on the skins. The Malolactic fermentation completed in late November. The wine was aged 22 months in small oak cooperage of which 75% was French oak and 25% was American oak.