

**VARIETY:**

Cabernet Franc

**VINEYARD:**

Hames Valley

**APPELLATION:**

Monterey

**HARVEST DATE:**

Sept 27, 2018

**ALCOHOL:** 15.0%**PH:** 3.71**TA:** 3.3 g/L**AGING:**

100% French oak, 22 months

**BOTTLING DATE:** May 22, 2020**CASES PRODUCED:** 96SCHEID  
VINEYARDS**2018 CABERNET FRANC****TASTING NOTES**

Cabernet what? Cabernet *Frahnk*. Or, as it prefers to be known, the original Cabernet grape. Yes it's true, the über famous Cabernet Sauvignon is actually the offspring of the much lesser known Cab Franc. But why is Cabernet Sauvignon so esteemed and Cabernet Franc so unfamiliar? *Pourquoi*, I ask you, *pourquoi*? Maybe it's because Cabernet Sauvignon is the darker, richer, more tannic of the two. Maybe it's because Cab Franc plays its role of a blending grape in Cabernet Sauvignon and Merlot so perfectly, lending a liveliness to the color and nose. Or maybe it's because there is room for only one King Cab and Cabernet Sauvignon got the job. Whatever the reason, we are proud to present our 2018 vintage of Cabernet Franc, a wine with aromas of violets and dried lavender that lead into concentrated flavors of fleshy red plum, black cherry and boysenberry. The finish is long and velvety, with soft round tannins.

**VINEYARD**

We grow a whopping half-acre of Cabernet Franc on Block E-3c on our estate Hames Valley Vineyard. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Daytime highs are similar to the Paso Robles growing region but, as the sun goes down, temperatures drop significantly. The long, warm days are necessary for full ripening, while the dramatic nighttime cooling helps to preserve the balance of the fruit and maintain acidity

**VINTAGE**

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

**WINEMAKING**

Fermentation was carried out in small lot, open-top fermenters. The firm cap of skins and seeds that bubble up and form on the surface was punched down 3 times per day at the height of fermentation and held on the skins for 3 weeks before pressing. The juice was racked clean to barrels for secondary fermentation and storage. Barrel aged for 20 months, each lot was tasted and individual barrels were selected for inclusion in the final blend. The wine is unfiltered, in order to preserve the tannin structure and aromatics. The bottled wine was laid down for an additional 21 months before release. A smidge of Cabernet Sauvignon and Malbec adds to the complexity of this balanced, Bordeaux-style Cabernet Franc.

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