



2018
CABERNET FRANC - RUTHERFORD
HANDMADE

VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varietals and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent quality.

VINEYARDS & WINEMAKING

The Foley Johnson Rutherford Estate Handmade Cabernet Franc is grown on loamy soils of gravel, clay and sand which help provide ample drainage and decrease the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. After 27 months of aging in new and used French, American and Hungarian oak barrels (50% new) the wine was bottled on January 21, 2021.

TASTING

Our 2018 Handmade Cabernet Franc offers aromas of violet, black cherry, licorice and cigar box. This is a wine of great intensity and structure with flavors of red plum, cherry and cassis. While full bodied, the finish is long and rounded with smooth tannins and will age gracefully for 5-7 years.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.2%
COMPOSITION	100% Cabernet Franc	TA	6.0 g/L
AGING	27 months in new and used French, American and Hungarian oak barrels (50% new)	PH	3.67
PRODUCTION	148 cases	BOTTLING DATE	January 21, 2021