

# 2007 Cabernet Franc *Reserve* Sonoma Valley

67% Cabernet Franc, Los Chamizal Vineyard,  
22% Cabernet Franc, Rancho Salina Vineyard  
11% Cabernet Sauvignon, Rancho Salina Vineyard

## Barrel Select

**We've been making Cabernet Franc for 30 years.** It is used in most of our blends, including Red Rex and our flagship DRX. Cabernet Franc adds lift and a chocolate note in the upper palate. Steve Morse, one of our partners, has been after me for years to bottle Cabernet Franc as a varietal. So, here it is, in all its glory, one of the truly great Bordeaux varietals from two great Sonoma Valley vineyards. We added a little Cabernet Sauvignon to enhance the finish and aged it for 38 months in our favorite French oak barrels.

**The Vineyards:** Los Chamizal, owned and farmed by Peter Haywood, is in a steeply walled valley in the foothills of the Mayacamus just east of the town of Sonoma. The Cabernet here grows in thin red soil, producing a yield of no more than 2 tons per acre. Rancho Salina, own by Dom Paino, is near the top of the same mountains above the town of Sonoma. While the soil is a bit richer, the altitude and rapid drainage play an important role in determining yield (similar to Los Chamizal) and flavors, which are intense. The clusters and berries in both vineyards are small, which concentrates the flavors.

**The vintage:** Harvest 2007 was an exceptional vintage with ideal weather conditions from the Spring bloom to the Fall harvest. The grapes ripened evenly without heat spikes, producing a perfect balance of fruit, acid and tannin, resulting in fruit forward wines of moderate alcohol and extraction.

**The winemaking:** The grapes were hand picked early in the morning, and triple sorted at the winery, leaving only perfect berries in the open top fermenters. Fermentation was allowed to begin on native yeast followed by pure strain inoculation. The three lots were kept separate until a few months before bottling.

**Elevage:** Barrels were 38% new. The new barrels were 50% French, 35% American, and 15% Hungarian. The barrels were topped every three weeks and tasted and analyzed bi-monthly, racked at the wine's first anniversary and again when the final blend was made, four months before bottling. We selected nine barrels by taste to make the blend. The selections tilted the new oak profile to about 45%, 60% French oak.

**Tasting notes:** This has everything you expect in a fine Cabernet Franc, with chocolate in the nose, taste and finish. It is heady, going straight to your nasal cavity. It has the backbone, structure and tannin of its Cabernet progeny but with more finesse. The aromatics both from the rich fruit and from the oak are well integrated with the generous mouth feel. It's perfectly balanced yet displays the depth of structure that suggests it will age well for a long time.

Picked: Rancho Salina 9/11/07; Los Cham. 10/11/07. Brix: 24.0° - 24.7°  
At bottling: Alcohol 15.1%, R.S. 0.04%, pH 3.72,  
T.A. 6.1g/L, M/L complete, V.A. 0.05 Total barrel aged: 38 months  
Unfined. Cross flow filtered before bottling,  
sterile bottled, Velcorin free.

SO<sub>2</sub> at bottling 22 ppm, at release less than 12 ppm.  
Bottled 210 cases, July 2011; Released February 2012.

For more information: [robert.rex@deerfieldranch.com](mailto:robert.rex@deerfieldranch.com)  
[www.deerfieldranch.com](http://www.deerfieldranch.com) [www.cleanwine.info](http://www.cleanwine.info)

**Taste the Passion**

