



2017
CABERNET FRANC - RUTHERFORD
HANDMADE

VINTAGE

The 2017 growing season was fantastic. The hot summer months pushed the fruit to maturity quicker than in previous seasons, but a few weeks of cold weather stalled ripening. We picked the fruit sooner than the rest of the valley generally speaking, and before the October wine country fires hit. The fruit entered the winery high in quality and with exceptional profiles.

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 21 months of aging in new and used French, American and Hungarian oak barrels (60% new) the wine was bottled unfiltered on June 21, 2019.

TASTING

Classic aromas of tobacco and violet fill the bouquet with a combination of spices such as cinnamon and black currant. The mouth is filled with black cherry flavors with a big mid palate impression, great acidity pushes the soft round tannins to the front while giving it a long lasting finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.1%
COMPOSITION	95% Cabernet Franc, 5% Cabernet Sauvignon	TA	5.6 g/L
AGING	21 months in new and used French, American and Hungarian oak barrels (60% new)	PH	3.65
PRODUCTION	192 cases	BOTTLING DATE	June 21, 2019