

FOLEY F SONOMA

2015 ESTATE CABERNET FRANC ALEXANDER VALLEY

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family

VINTAGE

2015 was another warm year with one of our earliest harvests to date. Yields were lower than the past few growing seasons, but the quality of fruit was exceptional with concentrated flavors and balanced acidity due to consistently warm temperatures throughout the season. The grapes for our 2015 Estate Cabernet Franc were harvested on October 15, 2015.

VINEYARDS & WINEMAKING

The vineyards of Foley Sonoma lie at the heart of our estate in the Alexander Valley. Our Cabernet Franc comes from just one acre of our estate valley floor planted on mostly clay soils. The block is oriented north/south, and benefits from plenty of sunshine during the growing season. Following harvest, the grapes were fermented in stainless steel tanks and then racked to French oak barrels. After aging for 22 months with regular lees stirring, the wine was bottled.

TASTING NOTES

True to the varietal, this Cabernet Franc marries bright fruit with herbal aromas, along with a bit of tobacco to create a complex and inviting nose. Mature and darker fruit gives way to flavors of tobacco and dusty herb creating a balanced wine that evolves tremendously over an hour in the glass. Although this wine is drinking well in its youth, laying it down for 3-5 years will round it out even more.

TECHNICAL DATA

Appellation: Alexander Valley

Composition: 76% Cabernet Franc, 22% Cabernet Sauvignon, 2% Tannat

Aging: 22 months in French oak, 40% new

Alcohol: 13.3%

TA: 5.5 g/L

pH: 3.58

Production: 160 Cases

