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# 2016 Cabernet Franc

## Winemaker Notes

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SHENANDOAH VINEYARDS  
2016 AMADOR COUNTY  
CABERNET FRANC

Normally blended, this vintage is one of those outstanding years when this grape can stand alone. Lush and velvety, slightly herbal, with a black raspberry fruitiness. Pair it with grilled poultry and/or vegetarian porcini risotto.

GROWN, PRODUCED & BOTTLED BY  
SHENANDOAH VINEYARDS, PLYMOUTH, CA

ALCOHOL 14.2% BY VOLUME

[www.shenandoahvineyards.com](http://www.shenandoahvineyards.com)

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 03575 8

### DESCRIPTION

Normally blended into other wines, this vintage of Cabernet Franc is one of those outstanding years when this grape can stand alone. Our vines were planted in the late 70s on a steep well drained East facing hillside (our coolest micro climate), this 2½ acre block yields a very small crop resulting in one of our most limited releases. Inviting aromas hinting of cherry blossoms, wild blueberries, cedar and sandalwood give way to luscious notes of ripe summer cherries, cassis and allspice. Medium bodied, smooth and velvety with a warm lingering finish, this wine will age well for 3-9 years.

### FOOD PAIRING

Goes best paired with grilled meats. Try it with Lamb Chops, Prime Rib and soft ripe cheeses, grilled poultry or salmon, or a vegetarian porcini risotto.

### SPECIFICATIONS

Sustainably grown and aged 18 months in new & used Oak barrels.

Total Acid: 6.2 gm/l

pH: 3.78

Alcohol: 14.2 %

### BOTTLED DATE

April 18, 2019 – 106 cases, 750 ml

### RELEASE DATE

May 20, 2019