



## Lang & Reed 2014 Cabernet Franc – North Coast

When we began our exploration of Cabernet Franc we set out with the goal to present a wine that was 'true to type', or in wine-speak, a wine that showed 'typicity' – boldly saying 'Cabernet Franc'! Our exploration, in progress since 1993, brings us to the rows of many vineyards in very diverse growing conditions. For nine vintages the base of this wine emanates from a little north of us [north of Napa Valley that is] in the hills of Lake County. We have been working with vineyards 'up' in Lake County long enough to have found growers who are passionate in providing us with the grapes we need to help express our vision of Cabernet Franc. To make the North Coast masala even more interesting, this vintage includes grapes from Sonoma County, including Alexander Valley, Dry Creek and Russian River Valley, as well as a pinch of spice from Suisun Valley and Napa Valley. The grapes from Alexander Valley are from the famed T bar T ranch that is planted to the specific '214' entav clone that we are finding planted in more of the great Cabernet Franc 'terrior' in the North Coast. This expressive clone combined with each of the other vineyard components offers a very broad palate of aromas and flavors that are rich, satisfying and displays the exuberant expression of Cabernet Franc typical from Lang & Reed.

### Description

The 2014 North Coast Cabernet Franc returns to a slightly more tame expression of the grape. This 100% Cabernet Franc provides us with really gorgeous violet, raspberry, and herbal scents. The palate follows with tender integrated fruit flavors and an energy that's provided by supporting acidity and tannin structure. It is always amazing what a great range of cuisine pairs so easily with this wine, particularly when paired with good friends and family.

<b>Varietal Composition</b>	100%	Cabernet Franc
<b>Appellations</b>	51%	Lake County – High Valley
	29%	Lake County – Red Hills
	14%	Alexander Valley
	6%	Napa Valley
<b>Alcohol Content</b>	14.03%	by Volume
<b>Total Acidity</b>	0.49g/100mL	
<b>pH</b>	3.77	
<b>Cooperage</b>	French Oak Barrels (seasoned) – 8 Months	
<b>Case Production</b>	2,998 Cases (12 x 750mL)	
<b>Bottling Date</b>	June 2015	
<b>Label Design</b>	Jeanne Greco, Caffe Greco Design, New York	
<b>Release Date</b>	October 2017	
<b>UPC</b>	855226003126	

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