



Lang & Reed 2014 'Two-Fourteen' Cabernet Franc – Napa Valley

In the last century when we began our exploration into Cabernet Franc, we did so with a constant sense of resolve to stay keenly aware of all things 'Cabernet Franc'. So it was with this resolve that we investigated and worked to understand the source material, the clonal selections as they were evolving throughout the 1990's. The choice of Cabernet Franc clones before this time was minimal, but in those roaring 90's a number of great clones made their way into the vineyards of Napa Valley and the North Coast. One of these unique selections was Clone 214, a cultivar that originated in the Loire Valley of France, home to some of the worlds' most renowned Cabernet Franc vineyards and producers.

In 2007 we found a vineyard located on ideal rocky soils on a beautiful hillside slope in the southeastern corner of Napa Valley. The Sugarloaf Vineyard benefits from moderate temperatures and cooling breezes that emanate from the northern reaches of San Francisco Bay. This new world climate combined with this old world Loire Clone 214 provides the basis for a unique and immensely gratifying presentation of the Cabernet Franc grape. Lang & Reed 'Two-Fourteen' expresses what we believe is our highest achievement in creating a wine made exclusively from Cabernet Franc that represents the only known bottling of this unique clone in California.

Description

This is the eighth vintage of the Lang & Reed 'Two-Fourteen' Cabernet Franc and, true to type, this wine shows a persistent purity of aromas and flavors. At first scent, this wine shows a nice burst of raspberry and blueberry, with a top note of violet and a backdrop of savory herbaceousness. The palate is medium bodied with beautiful Cabernet Franc purity, texture, and length. Though very appealing for immediate pleasure, the structural elements will allow this wine to age gracefully for the next 7 to 10 years.

Varietal Composition	100% Cabernet Franc
Appellation	100% Napa Valley
Vineyard	Sugarloaf Mountain Vineyard
Clone	Entav 214 (Loire Origin)
Alcohol Content	14.50% by Volume
Total Acidity	0.56g/100mL
pH	3.66
Cooperage	French Oak Barrels – 16 Months
Case Production	849 Cases (12 x 750mL), 12 Cases (6 x 1.5L)
Bottling Date	March 2016
Label Design	Jeanne Greco, Caffe Greco Design, New York
Release Date	February 14, 2018
Suggested Retail Price	\$52.00/750ml
UPC	855226003225
Press	93 Points – Wine Spectator

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