

2012 CABERNET FRANC

WINEMAKER'S SELECT SERIES



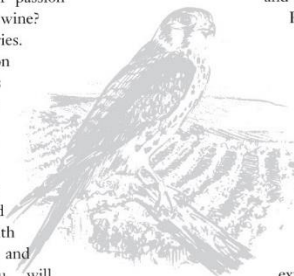
PASSION pas·sion [pásh'n] noun 1. A strong affection or enthusiasm for an object, concept, etc. (A passion for wine)

PHILOSOPHY phi·los·o·phy [fi lóssəfee] noun 1. A set of ideas or beliefs relating to a particular field or activity; an underlying theory (Our philosophy on wine)

What happens when passion in perfect harmony in wine?

Winemaker Select Series.

search for perfection is Winemaker Select opportunity to and creative desire perfection. These artisan philosophy unique varietals and coupled with fermentation, aging and to the glass you will adore the process and result.



and philosophy come together

Kestrel Vintner's

Our passion demands the even though we realize unattainable. The

Series is Kestrel's

exhibit this passion

to strive for

wines express our

regarding the use of

growing techniques,

experimentation of

blending. From the grape

experience our complete

We invite you to celebrate our

passion and wine philosophy poured into every glass! Cheers!

Winemakers Select Series

CABERNET FRANC
WASHINGTON STATE | YAKIMA VALLEY

Notes from the Winemaker:

The color is inky garnet, centering to black. In the aroma and on the palate you will find an abundance of ripe fruit flavors such as; black current, blueberry, blackberry, boysenberry, and black cap jam. Beneath the layers of fruit you will discover floral elements, tea, cola, anise and dried herbs. This wine is rich, and bold, with polished elegance. Its perfect balance and complexity will leave you longing for one more sip.

The Cabernet Franc grapes came from Olsen Estate Vineyards, located a few miles northwest of Benton City. They are perched on a bench overlooking Corral Creek. The vines were planted in 1994 and tended to with the precision and care of an artist. The Cabernet Sauvignon came from Kestrel's two tons per acre block. The tiny berries were removed from their stems and placed into bins, where they were punched down twice daily. A saignée was performed to further concentrate the colors and flavors. After fermentation the wine was barreled in French oak for twenty-two months before being bottled.

Tasting Notes:

"This wine is rich, and bold, with polished elegance. Its perfect balance and complexity will leave you longing for one more sip."

-Flint Nelson, Winemaker

| Aging Profile | Vinyard | Blend | Case Production | Price |
|---------------------------------|--|--|-----------------|-----------------|
| 22 Months in French Oak Barrels | 90% Olsen Vineyards 10% Kestrel View Estate | 90% Cabernet Franc 10% 2-ton Cabernet Sauvignon | 495 Cases | \$40 per bottle |