

# 2013 CABERNET FRANC

## WINEMAKER'S SELECT SERIES



### VINIFICATION:

The grapes came from Olsen Estate Vineyards, located a few miles northwest of Benton City. They are perched on a bench overlooking Corral Creek, a vast dry canyon that carves an impressive swath up into Rattlesnake Mountain. The vines were planted in 1994 and are tended to with the precision and care of an artist. The grapes were handpicked and then the tiny berries were removed from their stems and placed into bins, where they were punched down twice daily during fermentation. After fermentation the wine was barreled down, in French oak, for approximately twenty-two months before being bottled.

### WINEMAKER'S NOTES:

The color is dark and inky with a slight garnet color around the edges. In the aroma and on the palate you will find an abundance of ripe fruit flavors such as blackberry, plum, boysenberry, and blueberry pie. Beneath the layers of fruit some nice oak tones give the wine more depth and complexity while mixing with an earthy component that should make this wine age very well. This wine is rich and bold, yet retains balance and complexity.

### YOUR TASTING NOTES:

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*This wine possesses a combination of beautiful fruit and tannins which allow for a wide range of food pairings from roasted meats to Camembert*

#### AGING PROFILE

22 months in French Oak

#### VINEYARD

100% Olsen Vineyards

#### BLEND

100% Cabernet Franc

#### TECHNICAL

Alc. 13.9%  
pH: 3.55  
TA: .67

#### CASES

400

# ROSEMARY GARLIC ROAST CHICKEN

PAIR WITH 2013 WINEMAKER'S CABERNET FRANC

## INGREDIENTS:

- 1 4-5 pound chicken, at room temperature
- 2 onions, quartered
- 1 head of garlic plus 3 minced cloves
- 3 lemons
- 4 TBSP unsalted butter, softened
- 2 tsp lemon zest
- 2 fresh rosemary sprigs plus 1 minced
- Kosher salt and freshly ground pepper
- ½ cup white wine



## PREPARATION:

Preheat the oven to 425° and position a rack in the lower third of the oven. Mix the butter with minced rosemary, 3 cloves of minced garlic, lemon zest, salt and pepper.

Pat the chicken dry and rub half of the butter, garlic and lemon zest mixture under the skin and the rest over the chicken and season with salt and pepper. Generously season cavity of chicken with salt and pepper and stuff with lemon half, ½ head of garlic, 2-3 quarters of onion and 2 rosemary sprigs. Truss legs with cooking twine and tuck wings under bird.

Place chicken in a roasting pan breast-side-up. Add ½ cup of white wine. Roast for 30 minutes or until the breast is firm and just beginning to brown in spots. Using tongs, turn the chicken breast-down, baste with juices and roast for 20 minutes longer, until the skin is lightly browned. Using tongs, turn the chicken breast-side-up and baste again. Add ½ cup of water if wine has evaporated. Roast for about 20 minutes longer, until an instant-read thermometer inserted in the inner thigh registers 155° to 160° and juices are running clear.

Transfer the bird to a cutting board and tent with foil. Remove aromatics and vegetables from the cavity, carve the chicken and serve.