

2014 CABERNET FRANC

WINEMAKER'S SELECT SERIES



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VINIFICATION:

The Cabernet Franc grapes for this vintage are grown at 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 like our own Kestrel View Estates grapes before being fermented in bins with two punch downs daily to maximize the flavors. After fermentation, the wine spent twenty-two months in barrel before being blended with small amounts of Cabernet Sauvignon and Merlot from Kestrel View Estates Vineyard. We are proud to present the finished product for you to enjoy!

WINEMAKER'S NOTES:

The color is dark and inky with a slight garnet color around the edges. The aroma delights with dark fruits and moist earth, giving way to flavors of roasted coffee, black peppercorn, and green bell pepper on the palate. We recommend serving this wine decanted and paired with dark chocolate, dark cherries, or coffee beans to draw out the complex flavors of this magnificent wine.

YOUR TASTING NOTES:

AGING PROFILE

22 months in oak

VINEYARD

88% Olsen Estate
12% Kestrel View
Estates Vineyard

BLEND

88% Cabernet Franc
6% Cabernet Sauvignon
6% Merlot

TECHNICAL

Alc. 14.6%
pH: 3.62
TA: 5.6 g/L

CASES

377

MINI FRENCH SILK PIES

PAIR WITH 2014 WINEMAKER'S CABERNET FRANC

INGREDIENTS:

- 2 pie crusts
- 2oz bittersweet chocolate, melted and cooled
- 3/4c ultra fine sugar
- 1/2c softened butter
- 1/2tsp vanilla extract
- 2 large eggs

- 1c heavy cream
- 1/4c powdered sugar
- 1/2tsp vanilla extract



PREPARATION:

Preheat the oven to 350°

Cut pie crust into circles 3" across. Use a flower shaped cookie cutter for a scalloped edge. Press crusts into a lightly oiled mini muffin tin.

Bake for 7 minute. Allow crusts to cool in the pan 5 minutes before removing and placing on a cooling rack. Repeat the process until all pie crust is used.

If you haven't done so already, melt and cool the chocolate until still stirrable. Cream together the butter and sugar. Add chocolate and vanilla extract, stirring until combined.

Add one cold egg, mixing on high for 5 minutes. Add second egg and mix on high 5 more minutes.

Once mixture is silky and smooth, begin spooning into crusts. Place in fridge to set, about 2 hours.

Whip the heavy cream on high speed until stiff peaks form. Add powdered sugar and vanilla extract, mixing well.

Move the whipped cream into a piping bag and pipe onto the pies. Top with dark chocolate crumbles or a coffee bean.