

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2005 CABERNET FRANC

Technical Information:

Harvested: October 13, 2005

Blend: 100% Cabernet Franc

Appellation: Sierra Foothills

Sugar at Harvest: 25.0°Brix

Alcohol: 15.1% by Volume

pH: 3.72

257 cases bottled January 2007

Winemaking:

Cold soaked for 3-5 days, fermented in small-lots, then pressed at dryness. The wine aged in 30% new French oak for 16 months.

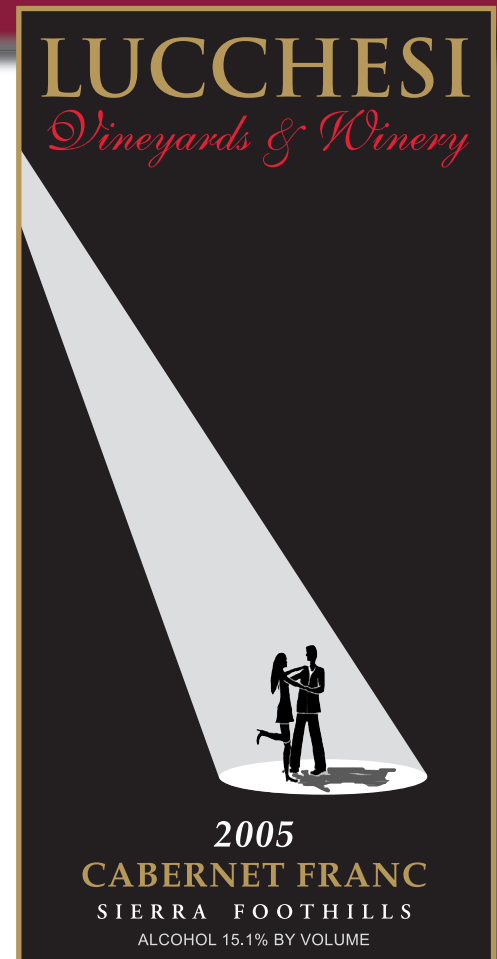
Tasting Notes:

Youthful garnet color greets the eye, a swirl of the glass reveals complex aromatics including ripe, red raspberries that layer with violets, and cola. The palate is concentrated and full bodied with sweet fruit flavors integrated with finely textured tannin that lead to a persistent finish reminiscent of spicy orange peel.

Food Pairing:

Try our Cabernet Franc with antipasti platters that include cheeses such as sharp cheddar or Camembert and cured meats. This wine also pairs especially well with braised lamb shanks, roasted game, even barbecue!

Retail Price: \$24.00



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WINERY: 530.273.1596 TASTING ROOM: 530.274.2164