

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 CABERNET FRANC

Harvested: September 26 - October 19, 2006

Blend: 95% Cabernet Franc
5% Merlot

Appellation: Sierra Foothills
View Forever Vineyard

Sugar at Harvest: 24.8 °Brix

Alcohol: 14.4% by Volume

pH: 3.67

278 cases bottled August, 2008

Winemaking:

The grapes were hand harvested from our View Forever Vineyard Estate at optimal ripeness, then destemmed and fermented in small lots until dryness. The young wine finished malo-lactic in 25% new French oak barrels and matured for 21 months with quarterly racking.

Tasting Notes:

Fragrant violets and raspberries greet you with a swirl of the glass. Flavors of blueberry, cedar, and spice are carried by supple, finely textured tannin through to the long finish.

Food Pairing:

Try this wine with poultry, pasta with mushrooms, or slowly cooked short ribs.

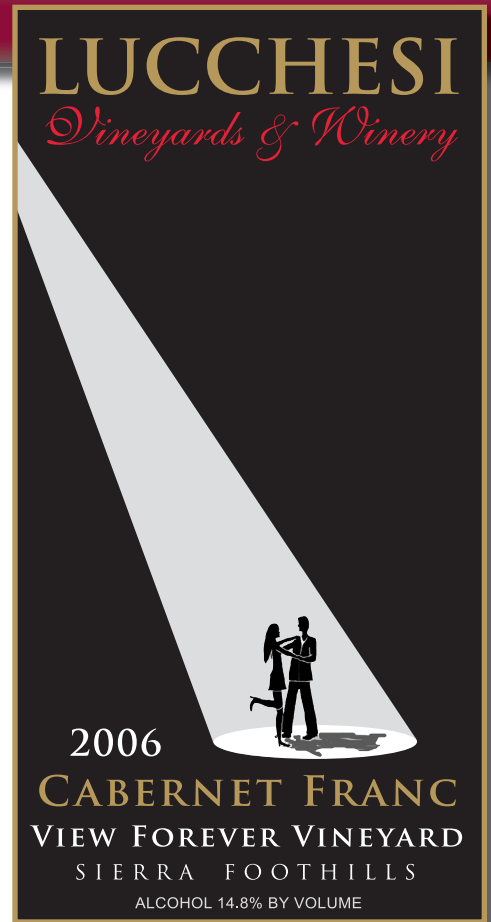
Awards:

GOLD! Grand Harvest Awards, Calaveras County Fair, and Orange County Fair.

SILVER! California State Fair.

BRONZE! San Francisco Chronicle Wine Competition

Retail price: \$24.00



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WINERY: 530.273.1596 TASTING ROOM: 530.274.2164