

2016 Rogue Valley Cabernet Franc

Varietal: 100% Cabernet Franc

AVA: Rogue Valley

Alcohol: 13.5%

pH: 3.5

TA: 6.8

Cooperage: 14 months

French oak

Production: 200 cases

Price: \$25



For our 2016 Cabernet Franc, we returned to Sam's Valley Vineyard to make this wine. We love these grapes!

Being a cooler year than the 2015, we cold soaked the Franc for 3 days before fermentation began. We let the wine ferment using native yeast and did twice daily punch-downs. After 14 months, we bottled it unfiltered and unfined using minimal sulfur.

The style of Cab Franc I love is a bit in the middle—it is a bit richer than Loire style yet not as cloying as some new world approaches. This Cab Franc has the classic herbaceous, bell pepper nose and just a hint of menthol.

SAM'S VALLEY VINEYARD is located just northeast of Gold Hill, Oregon. It was used to graze cattle and grow a variety of grasses; part of the 230 plus acres is still used for grass, hay and alfalfa.

The site is oriented to a southwestern exposure at 1400 ft. elevation. The vineyard is known for its unique terroir of Medford loam with a strain of volcanic ash. The soil composite, in addition to a high heat index and lack of rain, allows them to create complex fruit with intense flavors and exceptional balance.



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info@claypigeonwinery.com