



TRINITAS  
CELLARS

## 2013 CABERNET FRANCIS KNIGHTS VALLEY

### Tech Info

Suggested Retail: \$75

Number of Cases: 400

Alcohol: 16%

### Winemaking

After a six-day cold soak, these berries saw an extended maceration of 40 days, followed by 18 months barrel aging in 80% new French oak.

### Tasting Notes

This 100% Cabernet Franc kicks off with aromas of cassis, star of anise, ground nutmeg, mocha, pipe tobacco, and a hint of cherry. With rich flavors of salted caramel, cherries jubilee, and a fired crème brûlée, this mouth coating Cabernet Franc has you asking for more of its creamy tannins and deep flavors.

### Vintage Notes

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. The cooler, sunny weather throughout October allowed the final grapes still on the vine to linger longer, developing more phenolic and flavor maturities with sugar levels remaining steady. This vintage allowed vintners to pick exactly what they wanted, when they wanted, at perfect ripeness and ideal hang time. Winemakers from around the valley agree the 2013 vintage holds exceptional promise and potential and exceeded expectations following on the heels of 2012 – another year that has been described as “nearly perfect.”

