

2014 CÔTES DE CIEL Red Mountain Cabernet Franc

Cabernet Franc from Red Mountain is simply a joy to vinify. It has great color, big aromas, deep flavors, and intense tannins all on its own. The winemakers' decisions have little to do with what it becomes. The grapes control their own destiny.

The 2014 Cabernet Franc was a blend of three different clones of Cabernet Franc. Clone 214 is known for an amazing palate, great flavors and incredible structure. Clone 327 is known for an incredible nose that is complex as well as intense. And Clone 3, form an all-around wonderful base that integrates and pulls the other two clones together. The 214 and 327 were fermented in 100-liter roller barrels while the 3 was fermented in a traditional open top fermenter. The wine was aged in 40% new French oak barrels for 22 months.

Red Mountain Cabernet Franc is simply wonderful. All of the words you use to describe a great red wine apply here. It is deep in color. It has an incredibly complex nose showing blackberries, cherries, plums, tobacco, sage, high desert, and a multitude of other notes in an ever-changing progression. The palate is an explosion of intense and deep flavors of red fruits with cocoa, licorice and earth. As it progresses the fruits become macerated with nutmeg, coriander, mocha, and cherry liquor. The tannins build in intensity for a wonderful finish. **117 Cases Produced.**

Vintage	2014
Varietal	100% Cabernet Franc
Appellation	Red Mountain
Vineyard	Ciel du Ceval
Designation	Ciel du Cheval Vineyard
Fermentation	100% Open Top Fermenter
Alcohol	14.60%
Wine Style	Red Wine
Volume	750 ml