

ACORN

2011 Cabernet Franc

Alegría Vineyards, Russian River Valley

Every ACORN wine is a co-fermented field blend of grape varieties we grow in our Certified Sustainable Alegría Vineyards in Sonoma County's Russian River Valley.

Since 1990, our passion has been to carry on and expand the tradition of field-blending wines. Reviving our century-old field-blend vineyard inspired us to continue the practice when we planted our new vineyards.

To honor the land and maintain it for future generations, our farming is sustainable and labor intensive. Hand-tending each vine, ten or more times a season, ensures a balanced crop that produces flavorful wines reflecting the distinctive expression of each vintage in Alegría Vineyards.

Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

This delicious wine—from vines we planted in our Alegría Vineyards 23 years ago—is a field-blend of Cabernet Franc with Merlot, Petit Verdot, Cabernet Sauvignon, Tannat, and Malbec.

The grapes often see only a half day of sunshine. Fog rolls up the Russian River from the Pacific and lingers in our vineyard until late morning, but our open trellis lets sunlight into the vines to develop elegant aromas and flavors, which were concentrated in 2011 by the extremely low yield of only 1.7 tons per acre.

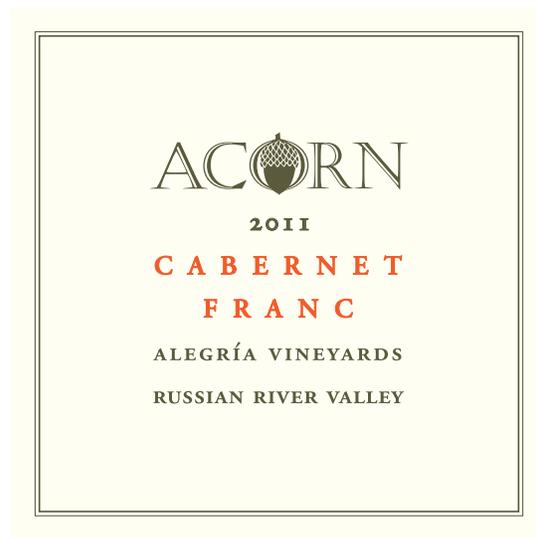
After rain at harvest, we meticulously hand-sorted the grapes, in the vineyard and at the crusher, to be sure we fermented only high quality fruit.

Each variety brings different flavors, aromas, and tannins to the wine. Co-fermenting melds them together from the day they're picked. For this vintage, Bill decided to use more American oak than usual to enhance flavors and texture. Fifteen months in barrel and 18 months of bottle aging before release harmonized the wine's flavor components.

Tasting Notes

Fragrant spicy cedar and dark-toned fruit mingle with dusty tannins and whispers of vanilla and mocha. The delicious, spice-filled entry reveals a fusion of forest floor with dark cherry, black currant and plum. Hints of blueberry and tangerine zest join a background of cocoa and vanillin oak, adding depth and interest to the palate as the flavors linger.

The solid, yet gentle, structure allows this easy-sipping wine to pair well with a range of meals. Flash-seared duck breast with a cherry and wine reduction sauce will bring out the best in the food and the wine. Or try it with cedar-planked grilled salmon or grilled eggplant tossed with fresh pasta and burrata.



Composition

A single vineyard field blend of 88% Cabernet Franc, 7% Merlot, 4% Petit Verdot, and 1% Cabernet Sauvignon, Tannat, and Malbec.

Vintage	2011
Appellation	Russian River Valley
Vineyard	
Designation	Alegría Vineyards
Harvest Date	October 24, 2011
Brix	23.2° Brix
Barrel Aging	15 months
Type of Oak	45% French [18% new] 45% American [10% new] 10% Hungarian
Bottled	April 10, 2013
Case Production	271
Alcohol	13.0%
pH	3.8
T.A.	5.7g/L
Release Date	Fall 2014

