



Arcane Cellars

2007 Cabernet Franc Rogue Valley

Barrel Aging Profile:

21 months aging in French Oak.

100% of the barrels were new.

Tasting Notes:

Up front, there are aromas of cassis, cedar, cardamom and sandalwood which give way to intense flavors of red raspberry, cinnamon and plum jam. Fine tannins give structure but also there is a smooth roundness in the mouthfeel not present in most Cabernet Francs. This is an extremely limited production showcasing the best Cabernet Franc barrel from the 2007 vintage. Only sold at the winery.

Release Date: November 2009

Cases Produced: 25

Winemaking:

Destemmed and lightly crushed into a one-ton open top fermentors. Cold soaked for three days at below 50F, followed by direct inoculation of must with Bordeaux isolate yeast. Punched down two to three times a day during fermentation which reached a maximum temperature 87F. The wine went through delestage (pumpover with seed screening) at the peak of fermentation. Total extraction time of 19 days on the skins. It was pressed off at just below 0 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred spontaneously the following Spring. Racked 3 times during the 21 month barrel aging. Bottled unfinned and unfiltered in September, 2009.

Technical Data:

Harvest Date: October 30, 2007

Brix at Harvest: 23.8

Alcohol: 13.3%

TA: 5.9g/L

pH: 3.53

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