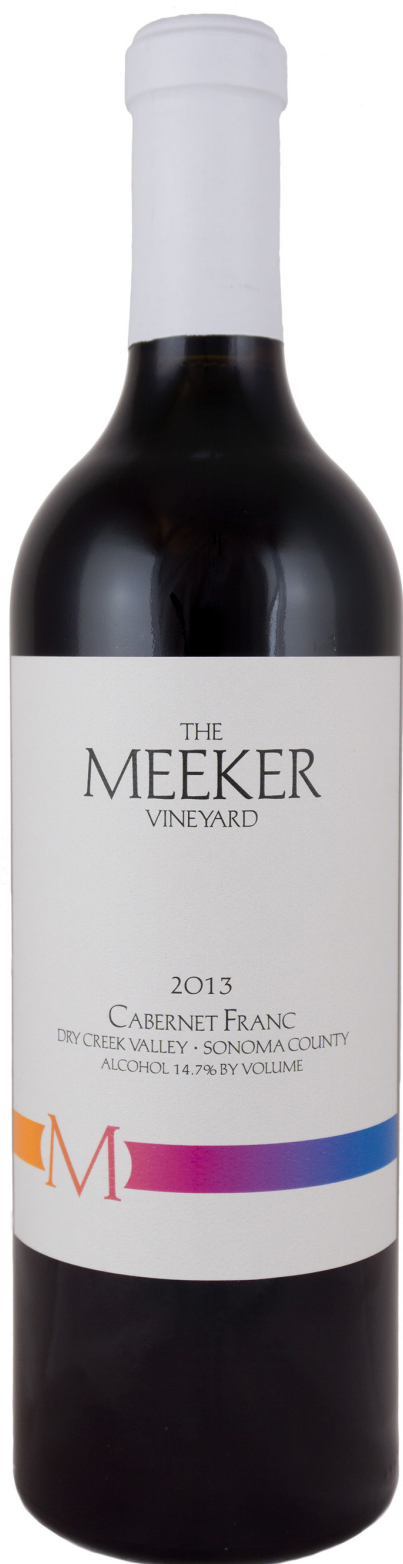


THE MEEKER VINEYARD



2013 DRY CREEK VALLEY CABERNET FRANC

VARIETIES	100% Cabernet Franc
APPELLATION	100% Pedroni Vineyard 100% Dry Creek Valley 100% Sonoma County
ALCOHOL	14.7%
VINEYARDS	Bob Pedroni's Cabernet Franc vineyard in southern Dry Creek Valley sits on dusty red dirt near the Russain River. These monster vines are 30+ years old. As result, the fruit is rich, dark in color, and carries loads of phenolic content. The production of this vineyard self-selects to approximately 2 tons per acre. It's usually the last fruit to hit the crusher... it gets incredible hang time.
TECHNIQUE	10 day sub-50° F cold soak, 23 day cold ferment, 5 week extended maceration.
WINEMAKING NOTES	Cabernet Franc, if mishandled, can throw overly green notes that become intrusive as opposed to a cohesive facet of the character of great Cab Franc. We believe that extended maceration and cold ferments help soften green character and maximize fruit character. In addition, above-average barrel aging (a facet to all of our big-structure red wines) gives the wine more time to develop past the young, green phase and instead display expressive, complex fruit character.
BARREL PROGRAM	29 months in mixed once-used and neutral French.
BOTTLING	April 2015, 240 cases produced.
TASTING NOTES	Golden raspberry, white cherry, herbs de Provence, violets, August garden. Stout, firm rise through mid-palate, relentless, austere finish. A quiet giant.
WINEMAKERS	Lucas Meeker, Winemaker Charlie Meeker, Co-Winemaker