

Au Revoir, Cardinal Richelieu! Cabernet Franc Day Worldwide:

A PRESENTATION OF CABERNET FRANC'S HISTORY

AND CHARACTER—STUDYING SIX CAB FRANC WINES FROM
GLOBAL SOURCES.

PRESENTED BY THE PASO CAB FRANC PRODUCERS, AND WES
HAGEN

“I’m not a huge enthusiast of the sexual stereotyping of wines but even I can see that Cabernet Franc might be described as the feminine side of Cabernet Sauvignon. It is subtly fragrant and gently flirtatious rather than massively muscular and tough in youth. Because Cabernet Sauvignon has so much more of everything – body, tannin, alcohol, colour – it is often supposed to be necessarily superior, but I have a very soft spot indeed for its more charming and more aromatic relative, Cabernet Franc.” — Jancis Robinson

“In addition to the 100% versions I make for my Steven Kent Winery brand, Cab Franc is an indispensable part of the blend of my flagship brand. A natural blending partner in Bordeaux, in my wine Cabernet Franc is the id... (hopefully) relentlessly and lubriciously driving flavors and aroma and structure forward to a very long conclusion” — Steven Kent Mirassou

Getting to Know Cab Franc:

- was first developed in the Basque region of Spain, a hybridization of the two grapes **Morenoa** and **Hondarribi Beltza**.
- Parent grape to Cabernet Sauvignon, Merlot, and Carménère.
- the Bordelais suggest Cab Franc has little less color intensity than Cab Sauv., adds aromatic intensity, raspberries, notes of violets, and spices
- tends to make superior wine in areas just a touch cooler than the greatest regions for Cabernet Sauvignon.
- Viticulturally, Cabernet Franc loves gravel, limestone, sand and clay.
- 65,000 Hectares Planted worldwide: c. 160,000 acres of Cabernet Franc.
- Loire Valley and Bordeaux, France, Santa Barbara, British Columbia, the East Coast of the US, and areas of Hungary and South America.

Some Very Important Historic Dates for Cabernet Franc in the US!

1831: Jean-Louis Vignes arrived in Los Angeles and quickly recognized the potential for French varietal winegrapes to thrive in the arid, Mediterranean climate.

End of the 18th century: The grapes available at the time, of the Mission variety, were brought to Alta California by the Franciscan Brothers. They grew well and yielded large quantities of wine, but Jean-Louis Vignes was not satisfied with the results. Therefore, he decided to import better vines from Bordeaux, Cabernet Franc and Sauvignon blanc.

Mid-to-late 19th C: Vignes and the wine industry headed north when Anaheim (Pierce's) Disease impacted SoCal viticulture at the same time all the smart money (?) was headed to NorCal and the Gold Rush.

CABERNET FRANC

DOMINANT FLAVORS



STRAWBERRY



ROASTED PEPPER



RED PLUM



CRUSHED GRAVEL



CHILI PEPPER

COLOR / TASTE PROFILE



Courtesy Wine Folly



- This is a typical Cabernet Franc cluster and leaf.
- Compared to Cabernet Sauvignon, Cab Franc tends to bud and ripen about a week earlier.

Ampelographia



J. Trevisan

Cabernet Sauvignon

Ampelographia

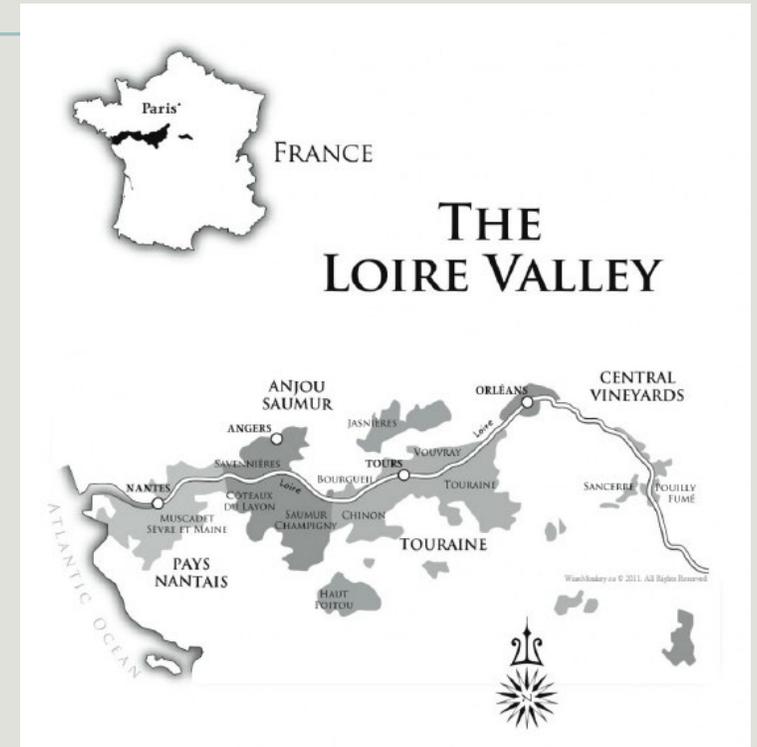


J. Trevisan

Cabernet Franc

Wine Region 1 : France, Loire, Saumur

- the region has recently become the de facto center for France's pursuit of organic viticulture, balanced agriculture, and biodynamic principles.
- only red wine production is authorized—a Cabernet Franc-driven wine with smaller additions of Cab Sauv & Pinot d'Aunis permitted
- **soil:** limestone-based soil, tuffeau. Allows this wine to showcase the terroir of Saumur without a lot of affectation. High calcium thickens the skins of grapes, which can increase color & expressiveness.
- **expression:** decidedly elegant with expressions of flowers and chalky minerals.
- Loire Cab Francs to show a bit more restraint and food friendliness than New World, and even Bordeaux wines with high CF content.



Wine 1 : 2018 Vignerons de Saumur Rouge

“Les Epinats”

The soil is very shallow in most places, with soft chalk mostly at less than 23 inches from the surface, resulting in a moderate, but fairly regular water supply, excellent for producing high-quality Cabernet Franc.

The average age of the grape vines is 40 years

Varietal Composition: 100% Cabernet Franc

Elaboration: Once the grapes have been completely destemmed and crushed, they are fermented at 82 °F in temperature-controlled stainless steel vats. Pumping over three times a day at the beginning of vatting and a total of 15 days on the skins extracts the full tannins. The wine is transferred to our cellars, 82 ft underground, for malolactic fermentation in tiled vats. It continues to age peacefully, for 6-10 months before bottling.

Tasting Notes: Spicy, toasty bouquet, with hints of red-berried fruit and rosemary. The initial impression on the palate is round and full-bodied, with tannins that are already softening and a spicy aftertaste.



Wine Region 2 : France, Bordeaux, St Emilion

- Oldest active wine-producing appellation in the Bordeaux region
- Only classified region in Bordeaux that updates its classification every ten years.
- 3 distinct terroirs, the limestone plateau, the slopes closest to the plateau, and the flats.
- Most of the better St. Emilion wine comes from the chateaux located on the Cotes. The Cotes is the limestone, rich, hillsides that surround the picturesque village of St. Emilion.
- Wine from the sandy soils is lighter, offering more of a red fruit character, while the wines from clay and limestone soils are often richer, deeper, and longer-lasting.



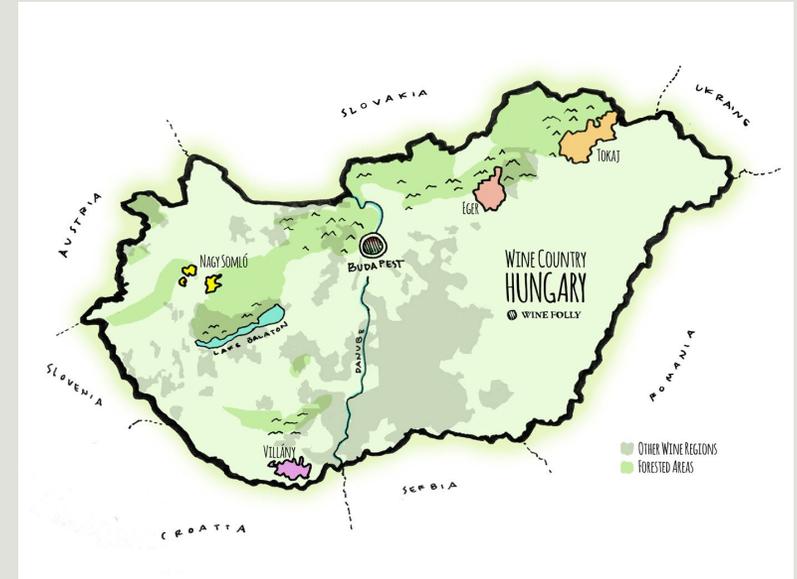
Wine 2: 2018 Chateau Bel-Air, Jean & Gabriel Lussa

- The vineyard stands on a wide plateau of clay with areas of silica gravel, with a subsoil of clay and iron pan.
- 50% Merlot, 50% Cabernet Franc
- The vines are, on average, 35 years old, producing well-balanced wines.
- Fermentation temperatures are strictly controlled by automatic thermoregulation.
- The wine is almost black in color. The complex, intensely fresh bouquet opens on toasty notes, enhanced by powerful black fruit aromas. The wine is generous, full-bodied, and silky on the palate, and gains structure from the extremely fine-grained Cabernet tannins, which envelop the palate and are present throughout the tasting. It evolves towards an impressively long finish. The body, structure and freshness of the wine are remarkably well-balanced. An extremely elegant wine with a great aging potential.
- “Pretty depth of fruit and composure to this wine. Old-vine cuvee with 45 years of age.” JSuckling



Wine Region 3 : Hungary, Eger

- Cabernet Franc has found itself very much at home in Hungary.
- 2% of the world's Cab Franc is in Hungary
- Southern region of Villány has been building the Villányi Franc brand
- Eger: Soils are mostly brown forest soils, as well as loess, loam, rendzina, and nyirok - volcanic soils. Temperate northern climate and its higher location mean that wines are elegant and balanced, with fresh acidity and bright fruit.
- In practice, many producers age their super-premium wines for 18 months to two years in new or first-use barriques, with the result that oak is very much part of the wine's character.



Wine 3: 2018 Havas & Timár, Franom

- 30-year-old vines from Eger's Rádé vineyard.
- 100% Cabernet Franc
- Havas decided against filtering the wine to keep the fine flavors at their fullest. He has managed to capture Cabernet Franc's highly sought herbaceous, leafy note by picking it earlier rather than later, on the cusp of full ripeness, well before the grapes became overripe. He also does several harvests to get only the perfect grapes.
- This wine has juicy fruitiness and spiciness in abundance, with pronounced aromas and flavors of eucalyptus, tobacco, autumn leaves, cassis and truffles, as well as the dominant fruits (black cherry, blackberry, sour cherry, and black currant).
- The lively and long acidity brings tension and makes the wine very long and refined on the palate. This is a medium-plus rather than full-bodied, but really complex and elegant, with a thick finish. It's the ideal companion for red meat and game, as well as just about anything grilled.



Wine Region 4: Maipo Valley, Chile

Often described as the 'Bordeaux of South America'

- One of Chile's most important wine-producing regions, often called the **"Bordeaux of South America."**

Cabernet Franc could be described as halfway between a ripe St-Emilion and a crisp Chinon, but that very much has its own identity.

Upper Maipo: Runs along eastern edge of the Andes Mountains. Warm sun during the days followed by cooler nights. This creates grapes with a balance of ripeness and acidity by extending the growing season

Central Maipo: Lower lying area to the west of the Upper Maipo. Warmest and driest climate of the 3 subregions. Clay-based and fertile soils. Vineyards often planted along the alluvial soils of the Maipo River

Lower Maipo: Coastal influence of the Pacific Ocean that create wines with a refreshing acidity. Alluvial soils



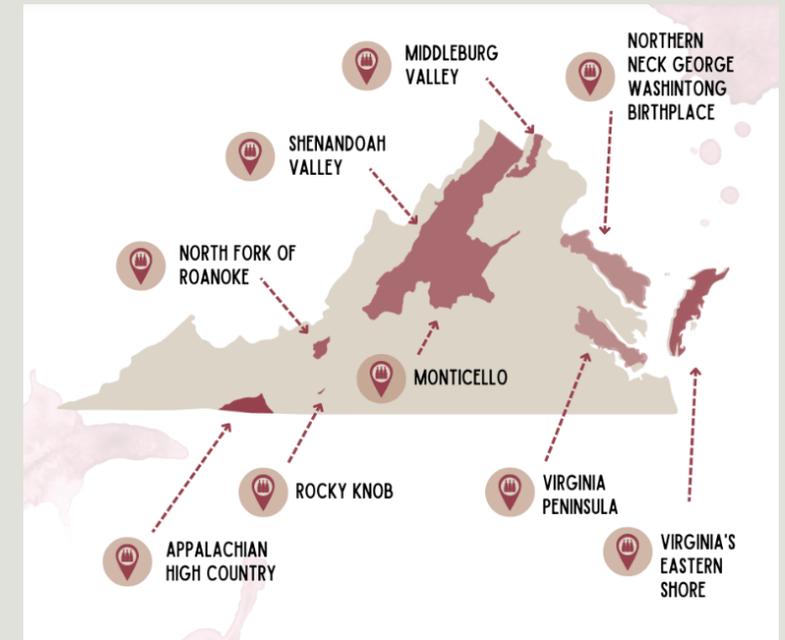
Wine 4: 2017 Garage Wine Company Pirque Vineyard, Lot 90

- The wine was naturally fermented with native yeasts, using open top fermenters.
- Caps were punched down by hand. It was aged in barrels over two winters—barrels third use.
- Native ferment (pie de cuba—Sherry technique for adding fermenting must). No temp control
- Pinch of sulfites after malolactic that finishes before winter begins. (I hope they measure!)
- Tasting Notes: “The 2016 Pirque Vineyard is a little closed but feels very solid. It has varietal and zone character, without excessive mintiness, faintly balsamic. It’s still very young, but it seems to have all the ingredients for a great development in bottle, with the textbook tannins.
- Derek Mossman described it quite accurately as an “elegant blue-fruited gent with muscles inside a well-cut jacket.” There you go! 3,012 bottles were filled from 11 barrels in November 2017 as Lot #80.” — Robert Parker’s Wine Advocate



Wine Region 5: Virginia, USA

- From an abject failure to grow drinkable wine in the Revolutionary period (18th C), to the successes today, Virginia is a success story of East-Coast viniculture. (Viognier and Norton are also great.) there are over 300 wineries spread across the region!
- 1771: Thomas Jefferson planted 24 varieties on his property in Monticello (unfortunately, he never produced a single bottle from this vineyard)
- 5 distinct climate regions: the Tidewater, Piedmont, Northern Virginia, Western Mountain, and Southwestern Mountain
- Soil types: Iron-Rich Clay, Sand, Loam, Granite
- Weather: considered a humid, subtropical region due to winter frost. Mountainous areas are typically 10 degrees Celsius cooler, creating great sites for Pinot Noir and Chardonnay



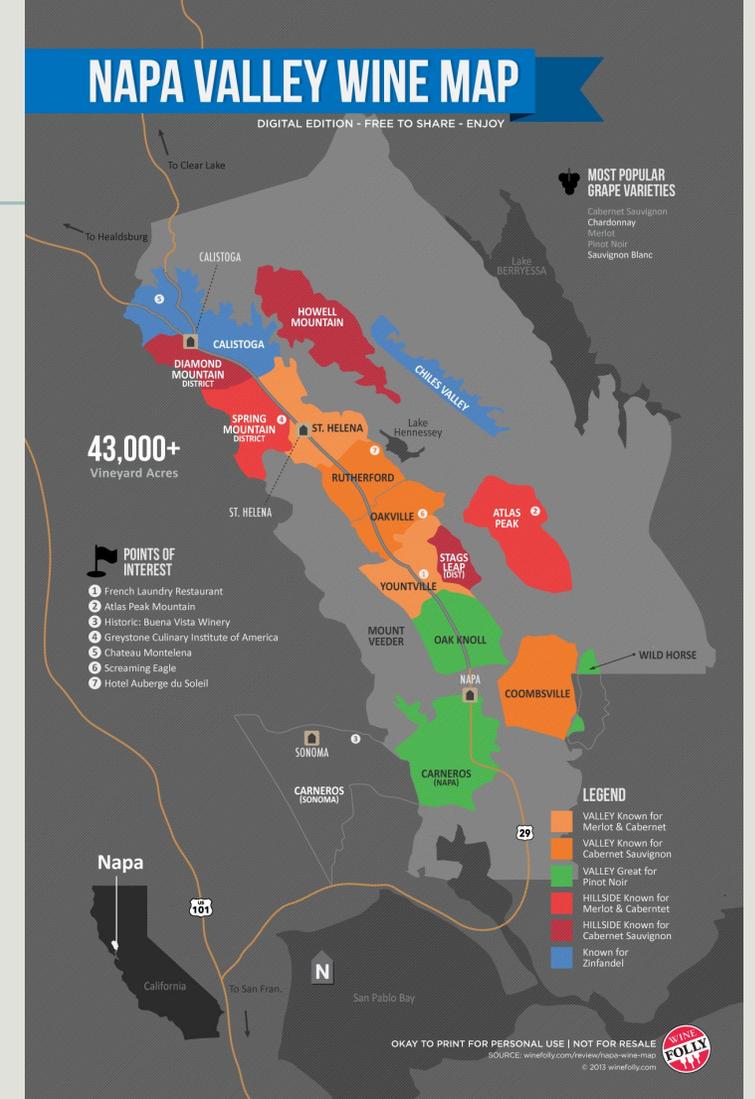
Wine 5: 2020 Stinson Family

- Details of the Monticello: 220-250 days budbreak to harvest, ·Humid subtropical/maritime in highlands 39–44.0 inches on annual rainfall. Granite-based clay loam. (Balance of vigor and drainage)
- From Stinson Family: Full-bodied Cabernet Franc with spicy tannins, dried floral aromatics and white peppercorn. Whole berry fermented and aged in French oak, approximately 20% new. 350 cs produced.
- **Thanks to the Stinsons for donating this wine!**



Wine Region 6: Napa Valley, USA

- The first known Cabernet Franc in the region was planted in 1949 in Detert Vineyard, which was originally part of the To Kalon Vineyard
- 1,211 acres of Cabernet Franc to Cabernet Sauvignon's 24,354 acres. Cabernet Franc plantings increased by 13.5 percent from 2006 to 2016
- Napa winemakers often cite four hillside vineyards for producing the highest quality Cab Franc in Napa: Howell Mountain, Mount Veeder, Diamond Mountain, and Spring Mountain. (\$150+)
- \$9,493 per ton for CF Vs Cab at \$7,865 per ton. (2019)
- Moderately rocky/gravelly soil with medium-high drainage, especially areas with alluvial fans moving west from the Mayacamas Range.
- Such soils are so granular that gravity pulls water away from the vines, forcing them to chase after it. The result is smaller berries with more intense flavor.



Wine 6: 2016 Crocker and Starr, St Helena, Napa Valley

- The near-perfect 2016 growing season started early at Crocker & Starr and saw ideal weather conditions throughout and resulted in another early harvest. 2016 is the last of the 4 years of drought and we were grateful for the post-harvest rainstorm on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, the Crocker Estate Vineyard was able to progress to perfect ripeness. Harvest ended early October and though our yields were low, the grapes were perfectly ripe yielding stellar estate wines.
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Comments and Q/A

Regional differences

Expectations

Surprises

Favorite CF regions not represented.

Panel Discussion 1/4

Please welcome our august panel:

Steve Peck, Director Winegrowing, J. Lohr

Michael Mooney, President/Winemaker, Chateau Margene.

Stasi Seay, Director of Vineyards, Hope Family Wines

Panel Discussion 2/4

Question One for the Panel:

Where does **Paso Cab Franc** fit into this **world** tasting?

Panel Discussion 2/4

Question Two for the Panel:

Why is Paso Robles well suited for high quality Cab Franc production from a soil/terroir/viticultural perspective?

Panel Discussion 4/4

Question Two for the Panel:

What should our guests **pay attention to, or what questions should they ask, when tasting at the Paso CF tables?**

Thanks to Cass Winery, The Cab Collective, and Paso CF Producers

Thanks to our panelists and producers that made this happen and provided such delicious wine

Don't forget to buy/support the wines you love!

Special thanks to Neeta & Kunal Mittal from **LXV Wines** for their passion and perfectionism.

Respect to Lori Budd for starting Cab Franc Day!

Thanks also to Josh Baldovino, Marketing Manager, **J Lohr**

Thanks to CJ Gromley, Brand Ambassador and Jo Armstrong, Director of Hospitality, **Hope Family Wines**

And Linda Sanpei – we have your phone!!!