



CABERNET FRANC RESERVE

VIRGINIA, 2004

Vintage report: Ripeness and concentration in almost all of our varietals recall 1997 and 2001. Our whites exhibit fine acidic structure and lusciously extracted flavors, while the reds are balanced and varietally vivid across the board. The Bordeaux varietals and Nebbiolo will age outstandingly well.

Grape varieties: 90 percent Cabernet Franc in clones from the Loire Valley and Bordeaux; 10 percent Merlot;

Vineyard: Cropland and Goodlow Mountain vineyards, south exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is spur pruning. There are 1,200 vines/acre with an average production of 5 pounds/vine.

Harvest: Conducted by hand in mid-October.

Vinification: Estate grown Loire Valley and Bordeaux clones of Cabernet Franc, Cabernet Sauvignon Reserve, & Merlot vinified in different lots using the same method. Fermented and macerated 21 days in stainless steel at a peak 91 degrees F. Aged 14 months in barriques of new French oak, and bottled June, 2004.

Production: 2,600 cases.

Analysis: 13.8% Alcohol.
0% Residual Sugar.
0.56 Total Acidity .

Tasting notes: A Virginia classic. With layers upon layers of ripe berries, plum, currant, cherry and cedar elegantly woven together by twelve months of barrel aging. Cabernet Franc's great character combines intense flavors with remarkable softness.

House Wine, The Inn at Little Washington.

Food Pairing: Short ribs braised in Cabernet Franc and truffled potatoes ~ Grilled beef tenderloin with balsamic vinegar and olive oil ~ Garlic studded leg of lamb with rosemary puree.