

**2012 Foggy Valley
Cabernet Franc
Red Square Vineyard
Lake County**

This 2012 vintage of Cabernet Franc is a wonderful example of wine made in a difficult growing year. The thin skin of the grape challenges both the grape grower and winemaker in years that have rains during harvest. 2012 was a prime example of such a year. Roger and Rebecca Lipman, who own Red Square Vineyards took extra precautions such as thinning the grapes and permitting only a small crop which would allow good air circulation around the clusters and even ripening throughout the year.

The wine flavors are true to their Bordeaux heritage with a smoky, herbal nose, which is followed by a medium weight in the mouth. Although a deceptively light garnet in color, the aromas and flavors are bold and complex. Like many of the Bordeaux varieties the wine shows a distinct cedar box characteristic and a light peppery finish.

The grapes were harvested October 2nd, 2012. Just shy of 1 ton of fruit, the grapes were hand picked early in the morning and immediately delivered to the winery. The grapes were gently destemmed and immediately started their fermentation. Upon completion of the primary fermentation the wine was put into 2 french barrels and the Malolactic fermentation was then allowed to proceed in barrel. After ageing for 30 months in barrels, the wine was bottled on August 25, 2014. A mere 51 cases of this wine were produced.