



# McKenzie-Mueller

VINEYARDS & WINERY

## 2003 Cabernet Franc Napa Valley, Estate Bottled

Varietals: ..... 86% Cabernet Franc  
14% Cabernet Sauvignon

Harvest Date: ..... Oct, 11 & 13 2003

AVA: ..... Napa Valley

Brix: ..... 24.8

TA: ..... 5.6

pH: ..... 3.78

Rs: ..... < 1 g/l

Alcohol: ..... 14.8%

Filtration: ..... None

Cooperage: ..... French Oak

Bottling Date: ..... July 17, 2006

Cases Produced: ..... 314

100% Estate grown, produced, and bottled



Food pairing suggestions: Thanksgiving turkey! Also, tri-tip steak, pot roast, spaghetti with marinara sauce, grilled tuna, salmon, duck or other game birds, macaroni and cheese (homemade).

Deep purple in color, this wine greets your nose with its light earthiness, ripe blackberry, spice, and raspberry aromas. Its firm body is accentuated with flavors of ripe plum, blueberries and a hint of cinnamon. It is pleasantly full in the mouth yet with silky tannins in the finish.



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VINEYARDS & WINERY

## 2004 Cabernet Franc Napa Valley, Estate Bottled

Varietal Make-up: ..... 95.7% Cabernet Franc  
2.9% Cabernet Sauvignon  
1.4% Merlot

AVA: ..... Napa Valley

Harvest Date:..... Sep 13 & 17 2004

TA: ..... 0.53g/100ML

pH: ..... 3.72

Rs: ..... <1 g/L

Alcohol: ..... 15.2%

Filtration: ..... NONE

Cooperage:..... French and Hungarian Oak

Bottling Date: ..... July 18, 2007

Cases Produced: ..... 746

100% Estate Grown, Produced & Bottled



Aromatics of juicy deep fruit, earth, and spice with a measure of toasted oak leap from the glass. The tannins are evident but smooth and satisfying in the mouth. With a little additional air, the wine opens further to reveal even more intensity with a lingering pleasant finish. Enjoyable now, it will also benefit with additional cellaring. Versatile with most pasta and meat dishes. Especially nice with roast turkey or chicken.