

## **McKenzie-Mueller Vineyards and Winery**

### **2001 Napa Valley Cabernet Franc**

77% Cabernet Franc, 21% Cabernet Sauvignon,  
2% Merlot

Harvest Date: October 3, 2001

TA: 5.9g/l

pH: 3.81 (after fermentation)

Alcohol: 14.3%

Cooperage: 90% French, 10% American,  
38% New

100% Napa Valley

Filtration: None

Bottling Date: July 21, 2004

320 cases produced

100% Estate grown, produced, and bottled

Food pairing suggestions: Rich, intense dishes- ranging from steak au poivre to dark chocolate.

The earthiness of wild blackberries and sun-warmed raspberries greet your nose. And for your palate, this deeply colored Cabernet Franc delivers a blend of currants and blackberries with a hint of cinnamon. This wine has a dry, pleasantly strong finish. The 2001 Cabernet Franc while ready to drink now, will improve with several years of aging.

The 2001 Cabernet Franc fermented in open top half ton bins and macerated for approximately three weeks. It was then aged for almost two years in about 90% French Oak barrels and 10% American Oak barrels. This wine was periodically raked, lightly fined with egg whites and bottled unfiltered in July of 2004.