

Jacob Franklin



2007 CABERNET SAUVIGNON HOFFMAN LANE, NAPA VALLEY

HARVEST DATE: October 5
GRAPE SOURCES: Hoffman Lane Vineyard, Yountville
BLEND: 100% Cabernet Sauvignon - Clone 6
HARVEST BRIX: 25.6°
MACERATION: 14 day native yeast fermentation
AGING: 22 months in French Oak (70% new)
PH: 3.57 TA: 0.52 g/100ml
ALCOHOL: 14.6%
PRODUCTION: 320 cases 12-pack 750ml
RELEASE DATE: October 2010

TASTING NOTES:

The 2007 Hoffman Lane Cabernet Sauvignon is deep, dark ruby in color and has a seductive nose of sloe plums, sweet cherries, and baking spices, accented by hints of earth, chocolate, and mint. On the palate, it has a seamless entry, with flavors of mulberries, dried blueberries, and a wisp of apricot.

This superbly balanced and complex wine is lavishly textured with structured yet velvety tannins, and a finish that lingers on.

Enjoy this wine with lamb, venison, beef, and pungent cheeses.

This wine is ripe and ready to drink right now, but it will age nicely for another 7 to 10 years.

ABOUT JACOB FRANKLIN:

Jacob Franklin Cellars debut bottling was in 1998 and we fondly and literally refer to it as the brother label of Elyse Winery. The man behind the label is our son Jake, who at the ripe age of 8 asked "when do I get my own label without her name on it?" Good point and as parents not wanting to show favoritism, why not create a namesake label for him as well? We had gained access to some extremely limited fruit from some highly desirable vineyards in the valley and this label was the perfect place to showcase them and our only estate wine, Hoffman Lane Cabernet Sauvignon.

Jacob Franklin Cellars is focused on small production, low yield, vineyard designate wines from Napa Valley. Due to the extremely limited production these wines are available exclusively through the winery.

