



2015
CABERNET FRANC
STAGECOACH VINEYARD
ATLAS PEAK

Most times, when you encounter Cabernet Franc, it's blended with Merlot or Cabernet Sauvignon. This is not one of those times. Our Cabernet Franc is a purebred and unapologetically so.

It all starts with the nose. The wine leaps out of the glass with aromas of dried herbs, jalapeños, graphite and peppercorn. But that's not what you taste. Instead your tongue registers black cherries, plums, dates and cocoa powder. The body is medium to full with luxurious, if dusty, tannins and, as with all Sosie wines, well integrated oak. The wine finishes with anise and dried fruit. For maximum effect, decant two hours before serving. Then stand back.

VINEYARD: Stagecoach Vineyard

ELEVATION: 1450 ft.

SOILS: Hambright Complex

EXPOSURE: Southwest Facing

CLONES: 532, 512, Rootstock 110R

BRIX AT HARVEST: 24.2

HARVEST DATE: 15 Sept. 2015

*FERMENTATION: Native yeast,
Open Top SS, 35 Days on Skins,
No Amendments*

COOPERAGE: Taransaud, Bossuet

AGING: 21 mos, 50% New Oak

4 BARRELS PRODUCED

\$80

