



2016  
**CABERNET FRANC**  
STAGECOACH VINEYARD  
ATLAS PEAK

If you are of a certain age you will recall the intoxicating scent of a freshly sharpened No. 2 Dixon Ticonderoga pencil. A few turns of the hand-cranked sharpener at the front of the classroom was all it took to release that heady mix of cedar and graphite. *Remember?*

Pencil shavings are a provocative scent in wine, proof that it is so much more than grape juice. And so it is with our 2016 Stagecoach Cabernet Franc.

In addition to graphite, there are violets and blueberries and dark chocolate on the nose. In the mouth, alternating waves of blackberry and cherry. A wine this feral and elegant you would never find in a faculty lounge.

Ready to drink now but structured to provide pleasure well into your post-doctoral years.

*VINEYARD:* Stagecoach Vineyard  
*ELEVATION:* 1,450 ft.  
*SOILS:* Hambright Complex  
*EXPOSURE:* Southwest Facing  
*CLONES:* 552, 512, Rootstock 110R  
*BRIX AT HARVEST:* 24  
*HARVEST DATE:* 19 Sept. 2016  
*FERMENTATION:* Native Yeast, Open Top SS, 56 days on Skins, No Amendments  
*COOPERAGE:* Taransaud, Atelier, Baron  
*AGING:* 20 Mos, 50% New Oak

6 BARRELS PRODUCED

**\$80**

