

2004 Arger-Martucci Vineyards Cabernet Franc Silver Medal Winner!



Awarded the Silver Medal at the 2009 West Coast Wine Competition, the 2004 Cabernet Franc is the most intense Franc we have yet produced. We harvested 2.5 tons per acre from our hillside vineyard. The grapes were initially de-stemmed and approximately half of the berries were whole going into the fermentation tank. They were then cold-soaked for 72 hours, followed by an extended fermentation and maceration of 28 days. The color is exceptionally deep, reflecting its long maceration time on the skins. The wine thus far has been aged in 40% French Nevers oak, 30% Hungarian, and the balance in American oak. The bouquet is one of intense black cherry that follows through on the palate. The texture is very lush and gives incredible rich mouth feel. It is blended with 5% merlot and 2% Cabernet Sauvignon from the same hillside vineyard in order to give the wine even more structure. We know you will enjoy this memorable wine. 250 cases produced.

