



## 2005 CABERNET FRANC

### WINEMAKER'S NOTES

*The Bordeaux grape varieties are treated with the utmost care at Childress Vineyards to produce the highest quality wines.*

*The Cabernet Franc grapes for the 2005 vintage were hand-harvested, de-stemmed and then hand-sorted. Whole berries were then pumped into the Fermentation tanks where they were cold-soaked in an oxygen free environment for 7-9 days to extract the rich color and the soft, water soluble tannins without the presence of alcohol.*

*Then the grapes are warmed up and the fermentation begins. When fermentation is nearly complete, the wine is drained into barrels where the fermentation continues for a year or more. Over this period of time, Winemaker Mark Friszolowski conducts tastings to assess the wine and draws barrel samples to develop blends. Only the best wine is selected for bottling under our Barrel Select varietal series label, and all of these are bottled unfiltered and unfinned.*

### TASTING NOTES

*Earthy and elegant, our Cabernet Franc is filled with young berry flavors. The medium bodied red is jammed with black cherry and clove and perfumed with chocolate and coffee aromas.*

### FOOD PAIRINGS

*Pair with rustic fare like a hearty beef stew, ribs or Portobello mushrooms.*

### TECHNICAL SPECIFICATIONS

Varietal Content	77% Cabernet Franc, 23% Syrah
Clone and Root Stock	Clone 4-332, Root Stock 101-14
Appellation	North Carolina
Time in Barrel	15 months
Type of Oak	French Oak, Alliers Forest, Medium Toast
Alcohol	13.3%
Titrateable Acid	6.9 grams per liter
Wine pH	3.59
Residual Sugar	0
Harvest Date	10/07-09/05
Bottling Date	01/06/07
Suggested Retail	\$16.99
Cases Produced	962

### ACCOLADES

Double Gold Medal Winner,  
2007 North Carolina State Fair

Gold Medal Winner,  
2008 Mid-Atlantic Wine Competition

