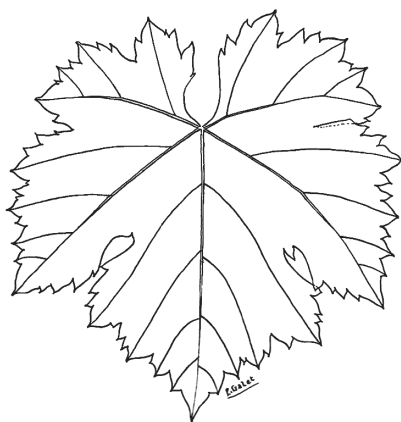


CABERNET  
FRANC



# CABERNET FRANC



*Origin:* Loire

*Ripening:*\*

France: 2nd Week

Cain: 2nd–3rd Week

*Berries:* Small, firm

## WINE:

*Color:* Medium Dark Purple

*Aroma:* Raspberries, refreshing green-floral, can be vegetative if unripe

*Texture:* Medium body and tannin, balance and flowing

*\*Timing for ripening in France is relative to Chasselas, an early-ripening variety. 3rd week means that the variety ripens three weeks after Chasselas. Ripening for Cain is relative to the start of harvest (usually Malbec from a particular block).*

Photos, diagrams, and some data from **Pierre Galet's** seminal work, *Cépages et Vignobles de France, Tome II*, 1958; Second Edition, 1990; and *Dictionnaire des Cépages, Editions Libre et Solidaire*, 2018. Pierre Galet (1919–2019) was Cain Wine Grower Chris Howell's professor of Ampelography in Montpellier 1982-83. All other text © Cain Vineyard & Winery.

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