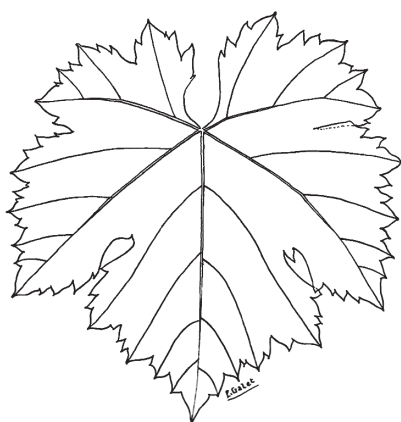


CABERNET  
FRANC



# 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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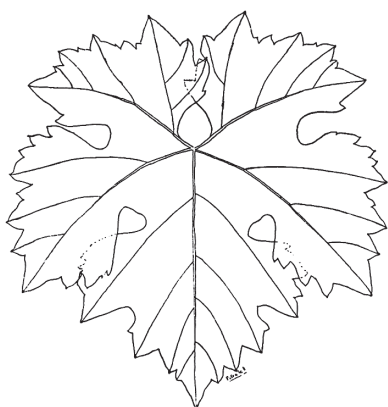
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CABERNET  
SAUVIGNON



# CABERNET SAUVIGNON



*Origin:* Bordeaux

*Ripening:\**

France: Early 2nd Week

Cain: 3rd Week

*Berries:* Small, firm

WINE:

*Color:* Dark Purple

*Aroma:* Complex, black currants, blackberries, black cherries, floral-rose

*Texture:* Firm, round, full, with substantial tannins from mid-palate to finish

*\*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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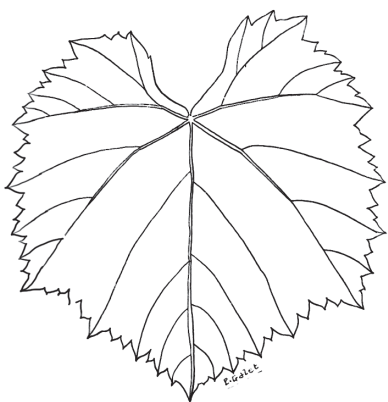
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MALBEC  
(COT)



## MALBEC (COT)



*Origin:* Center of France

*Ripening:*\*

France: 1st Week

Cain: 1st Week

*Berries:* Large, juicy

**WINE:**

*Color:* Dark Blue Purple

*Aroma:* Floral, tropical

*Texture:* Round soft, full

mid-palate—clean, short finish

*\*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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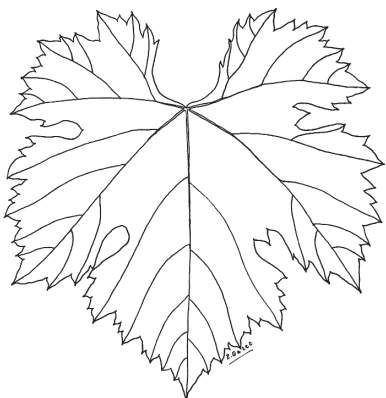
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# MERLOT



# MERLOT



*Origin:* Bordeaux

*Ripening:\**

France: 2nd Week

Cain: 1st–2nd Week

*Berries:* Medium, with firm skin

**WINE:**

*Color:* Medium Dark Purple

*Aroma:* Plums, cherries

*Texture:* Full, round and soft—on thin poor soils can be thin & tough

*\*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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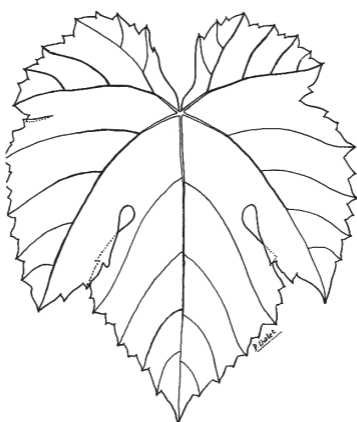
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PETIT  
VERDOT



# PETIT VERDOT



*Origin:* Bordeaux

*Ripening:*\*

France: 3rd Week

Cain: 4th Week

*Berries:* Large, thin skin

**WINE:**

*Color:* Dark Purple

*Aroma:* Spicy, meaty

*Texture:* Tannic, drying finish

*\*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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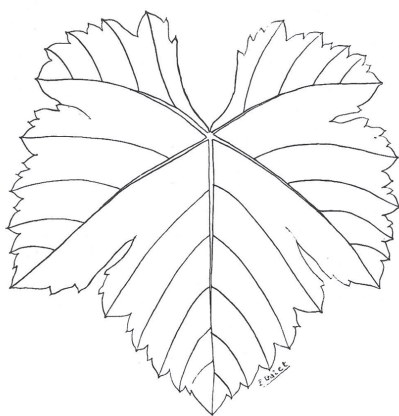
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# SYRAH



# SYRAH



*Origin:* Rhône Valley

*Ripening:*\*

France: 2nd Week

Cain: 1st–2nd Week

*Berries:* Medium, delicate skin

**WINE:**

*Color:* Dark Purple

*Aroma:* Floral-spicy

*Texture:* Silky entry, medium body,  
moderate tannins

*\*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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