

JONES OF WASHINGTON

CABERNET FRANC 2014

Youthful looking in the glass with a deep ruby color with magenta highlights at the rim. The nose is fantastically seductive – increasingly so after a simple 30 minute decanting – with red currant, dried cherry, and raspberry jam that moves into earthy tones of wild mushroom, fresh rosemary, roasted red pepper and underlying hints of Christmas spice. The medium bodied palate is balanced with acidity, while the tannins have a grippy quality to them. On the palate the flavors mimic the nose with red fruit and earthy tones with the addition of Bing cherry, red plum, sweet pepper, raspberry leaf tea and fresh tilled soil. Serve in Bordeaux stems around 65° and pair with roasted meats, stews and bbq.

TASTING PROFILE

RS |

ACID |

TANNINS |

ALCOHOL |

BODY |

TECHNICAL INFORMATION



UNITED STATES
WASHINGTON
COLUMBIA VALLEY AVA



COMBO OF NEW & USED FRENCH OAK
16 MONTHS



UNIT 9
VINEYARD - SANDY LOAM ON ALLUVIAL FAN
TRINIDAD VINEYARD - SILT & SANDY LOAM W/ CALCIUM CARBONATE



15.3% ABV
5.4 TA
3.76 pH



100% CABERNET FRANC
486 CASES



MATURE BORDEAUX GLASSWARE
DRINK NOW TO 2020
PAIR WITH TOMATO BASED DISHES, ROASTED MEATS, STEWS & BBQ

