



# 2015 Cabernet Franc

100% Cabernet Franc  
Drink now through 2025  
(optimal period 2021-2023)

## Why We Make It

Cabernet Franc is a curious grape, being a historic noble grape and the progenitor of the ever-popular Cabernet Sauvignon, and yet classified by some as “emerging” due to its relatively uncommon status as a single-varietal wine grape. Traditionally blended to enhance Merlot and Cab Sauv, our Cab Franc still comes as a great surprise to many who have not experienced this grape on its own. Its natural spiciness and vivacious fruit tones make it a worthy target for affection though, and secure its position within Intersection’s portfolio of bold single-varietal reds.

## Tasting Notes

The 2015 Cab shows all of the rich, dark fruit of the previous 2013, coupled with a complex, intoxicating nose of roasted red pepper and dried cranberry. Notes of date, fig, and licorice round out a well-textured wine with finely balanced acid and tannin.

Pair with butter-poached pork loin or black lentil and goat cheese ravioli, *always* with fresh herbs to match.

## Vintage and Winemaking

2015 was a record-breaking year for heat, bringing some unprecedented spring temperatures and a hot, dry summer that brought early development to the fruit. The late summer fires did not sully the grapes, and in fact provided well-needed “cloud” cover. A mid-October harvest from the Black Sage Bench gave us juicy, fruit-forward grapes with excellent expression. The Cab Franc was then treated to 12 months in French and American oak, and was gravity clarified, resulting in bolder structure, more density, and the designation: “unfiltered.”



Cases Produced 720

Alcohol 14.5%      Total Acidity 6.30 g p/l  
pH 3.81      Residual Sugar 0.17 g p/l

**\$28.90**

Includes 5% GST and 10% PST  
SKU 761171