

Jacob Franklin



2009

CABERNET SAUVIGNON
HOFFMAN LANE, NAPA VALLEY

HARVEST:	October 23, 2009
BLEND:	100% Cabernet Sauvignon Clone 6 / Elyse Estate
BRIX:	24.6°
MACERATION:	14 day native yeast fermentation
AGING:	22 months in 70% new French oak
pH:	3.78
TA:	0.56 g/100ml
ALCOHOL:	14.2%
PRODUCTION:	83 cases / 12-pack - 750ml

TASTING NOTES:

The 2009 Hoffman Lane Cabernet is deep clay red in color and has an alluring nose of cassis, cherries, cedar, mint, cinnamon, and earth. The entry of this full - bodied Cabernet is soft and seamless. Red fruit dominates, with cherries and cassis forming the center around which dark chocolate and vanilla are complements. This balanced and complex wine is lavishly textured with structured yet velvety tannins, and a finish that lingers.

Enjoy this wine with lamb, venison, beef and pungent cheeses. Ripe and ready to drink right now, but it will age nicely for another 8 to 12 years.

ABOUT JACOB FRANKLIN:

Jacob Franklin Cellars debut bottling was in 1998 and we fondly and literally refer to it as the brother label of Elyse Winery. The man behind the label is our son Jake, who, at the ripe age of eight asked, "When do I get my own label without her name on it?" Good point. And as parents not wanting to show favoritism, why not create a namesake label for him as well? We had gained access to some extremely limited fruit from some highly desirable vineyards in the valley and this label was the perfect place to showcase them, as well as our only estate wine, Hoffman Lane Cabernet Sauvignon.

Jacob Franklin Cellars is focused on small production, low yield, vineyard designate wines from the Napa Valley. Due to the extremely limited production, these wines are available exclusively through the winery.

