

Jacob Franklin



2012

#6 MON CHOU
CAMUSI VINEYARD
NAPA VALLEY

HARVEST DATES:	10/13, 10/20
GRAPE SOURCE:	Camusi Vineyard – Yountville, Napa Valley
BLEND:	40% Cabernet Sauvignon, 18% Merlot, 17% Cabernet Franc, 16% Malbec, 7% Petite Verdot, and 2% Carménère
HARVEST BRIX:	24.3°, 24.4°, 25.2°, 26.5°
MACERATION:	15 days punched down by hand
AGING:	22 months in French Oak (60% new)
pH:	3.78
TA:	0.6 g/100ml
ALCOHOL:	14.2%
PRODUCTION:	182 cases (12 pack – 750mL)

TASTING NOTES:

#6 Mon Chou (my sweetheart) is a blend of the six red varietals native to the region of Bordeaux, France with ours growing in the AVA of Yountville, Napa Valley. This wine is rich with flavors, complexity and depth – a style that is always close to our hearts. Dark crimson red in color with a great nose of violets, lavender, brambly black raspberries, tobacco, ginger, and earth. It has great entry on the palate with a supple mouthfeel and lush flavors of blackberries, mulberries, and cassis. Full bodied yet balanced with deep fruit flavors, well integrated tannins and a smooth lingering finish. Sexy, sexy, sexy. Tastes so good now, it's going to be hard to cellar.

Drink this wine over the next 8 to 12 years and pair with roast beef tenderloin, braised pork, fowl, and cheese.

THE VINEYARD:

This is the little vineyard of 1.08 acres next door to our winery on Hoffman Lane. It is owned by our neighbor, Paul Camusi who generously allowed us to plant it to our liking. In 2006 we planted it to Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec, Petite Verdot, and Carménère with the intention of growing a wine rather than merely grapes. The Yountville AVA offers a unique combination in Napa both with soil and climate. The soil is sedimentary in origin, gravelly alluvial earth with rock. Climatically, the cool marine currents from San Pablo Bay to the south are trapped when they reach what are known as the Yountville Mounts, keeping the air naturally cooler even on the warmest summer days and allowing the grapes plenty of time to develop distinct flavors and show off the local “terroir”.

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.



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