



VINEYARD  
HOLLISTER HILL

VARIETAL  
CABERNET FRANC

AVA  
SONOMA MOUNTAIN

FERMENTATION  
NATIVE YEAST

ÉLEVAGE  
16 MOS.

COOPERAGE  
NEUTRAL OAK

TOTAL ACIDITY  
5.3 g/L

pH  
3.68

ALCOHOL BY VOLUME  
13.1%

PRODUCTION  
1,200 BTLS

#### NOTES

While this varietal inspired us to make wine, it has taken us a long time to find a site that would help us capture its complexity. Soils are volcanic but the vines are still young so the varietal dominates this wine's personality.

Native fermentation in stainless steel tanks followed by 16 months of sur-lie aging in neutral oak helped us tame the savory side, bringing forth the wine's natural fruit profile.

cranberry, graphite, sandalwood

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#### THE VINEYARD

Hollister Hill is located in a transitional micro climate about 600' up the East-facing slopes of Sonoma Mountain. This windswept, newly-planted vineyard (2017) is routed in clay soils and experiences a robust diurnal shift that swings 50 degrees during the growing season.

A combination of vines and hard, clay-based volcanic soils impact the wines structure with firm, linear mouthfeel while showing off a more classic expression of the varietal.