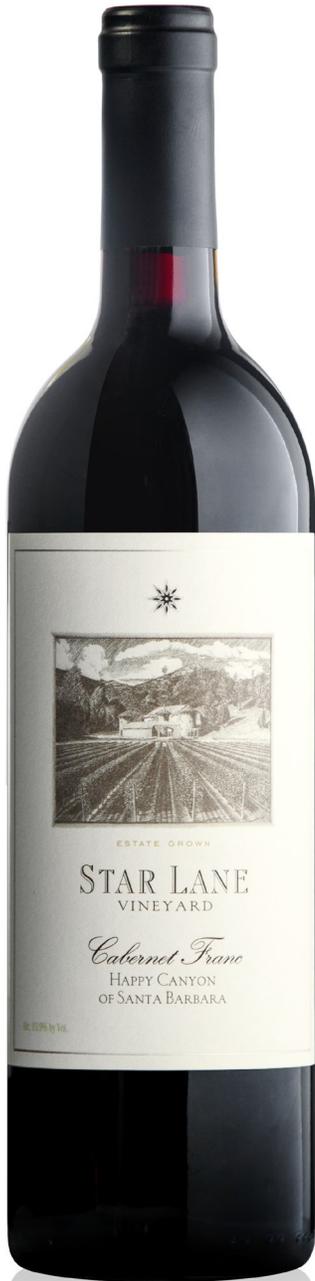


2017 STAR LANE CABERNET FRANC

STAR LANE VINEYARD, HAPPY CANYON OF SANTA BARBARA



ALCOHOL
14.5%

AGED
22 months

OAK
30% New French

HARVESTED
September 2017

BOTTLED
June 2019

CELLAR LIFE
20+ years



VINTAGE

The first wet winter in years produced excellent early canopy growth. However late winter and early spring were warm and dry, initiating a 5th consecutive early bud break. With limited rainfall after February, vine vigor remained in check as fruit set, an excellent condition for Bordelaise varieties. Overall the season was consistent with long term historical average temperatures right up until harvest. Heat in early September pushed parts of the vineyard along but generally temperatures were even and avoided extremes. This permitted an even and consistent approach to harvest and unveiled wines with terrific depth. Even with a wet winter, yields were quite low; wines quite concentrated and expressive.



WINEMAKER NOTES

2017 was an excellent growing season with moderate temperatures and healthy winter rain. However, the vintage will likely be remembered for its heat during harvest, which impacted our coastal vineyards more than Star Lane. The fruit from Star Lane did see more heat than recent vintages and early impressions suggested fruit would be forward. As a result, we were careful with how tannin developed in the wine, and used a bit less new oak.



TASTING NOTES

Endless sunshine, abundant warm breezes and cool nights allow Cabernet Franc to achieve its full potential. Rather than seeming austere and overly herbal, as some versions can be, this wine gains an almost muscular backdrop with fresh red currants, black plum, and tobacco aromatics. The restrained addition of 30% new French oak creates the ideal mid-palate, giving shape to the roasted qualities that hint more of fennel and smoked vanilla that we love from this fruit.

