



# Cima Collina

- SAN ANTONIO VALLEY -

ARGYLE CABERNET FRANC

2015

\* LIMITED PRODUCTION ~ PINNACLE SERIES \*

**VINEYARD NOTES** - Planted on a southwest facing site on sandy loam soil in the San Antonio Valley AVA (that's not in Texas – it's in Southern Monterey County near San Antonio Lake), this vineyard grows not only Cabernet Franc and Petit Verdot but also to Syrah and Petite Sirah and is owned by one of our very own wineclub members Joe Greene. For this wine, we harvested 1.77 tons of Cabernet Franc on September 15, 2015 and 1.877 tons of Petit Verdot on September 11, 2015. These were harvested by hand at night.

**WINEMAKING NOTES** - First let's discuss Cabernet Franc the varietal. It is grown in Bordeaux and in the Loire regions of France (as well as many other places around the world) and is known mostly as a component in blends that contain Cabernet Sauvignon and Merlot. Although typically grown in the same regions as those two varietals it offers a little more climactic flexibility and can flourish and ripen in cooler climates (much like Syrah). Yes, Cabernet Franc is often seen as “a blender” and often without a platform of its own...If a wine blend were a rock band then “Cab Sauv” would be the flashy, brash lead singer guitarist while “Cab Franc” would be backup singer and bass player – steady, dependable, talented and often overlooked.

The San Antonio Valley experiences heat during the growing season – similar to the northern San Luis Obispo County area – but nighttime temperatures at this vineyard's particular site can also drop well into the 40's. This temperature difference encourages flavor development over sugar accumulation which in the bottle means concentration without the alcohol. We all know the phrase “You can't have your cake and eat it (too)” -- we are after all in California so then rich flavorful wine must be high in alcohol and lower alcohol wines are, well, flabby and dull – right? Not so fast...

**WINE STYLE**- I'm happy to present a warm climate, low alcohol wine with lots of flavor and an abundance of character. It's a winemaker's (and wine drinker's) dream come true: violets, mint, chocolate, smoky oak, rich mouth-feel and a long finish. We bottled this young and presented it to you early more out of unbridled enthusiasm than anything else (or perhaps because we are more than a little eager to present a wine that might normally be the underdog and push it into a well-deserved spotlight!) but also because then you have the opportunity to witness it change and open in the bottle as it gets older. In any case I think you will enjoy this wine as much as I do (and have your cake and eat it too)!

## APPELLATION

San Antonio Valley

## VINEYARD DESIGNATION

Argyle Vineyard

## VARIETALS

95% Cabernet Franc & 5% Petit Verdot

## AGING

10 Months in French Oak Barrels, 33% New

## ALCOHOL

12.9%

## BOTTLED

August 19, 2016

## WINEMAKER

Annette Hoff Danzer

## SUGGESTED RETAIL PRICE

\$42

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