

# ACORN

## 2003 Cabernet Franc

*Alegría Vineyards  
Russian River Valley*

At Acorn Winery our passion is traditional field-blend and vineyard-blend wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in the Russian River Valley.

*Betsy and Bill Nachbaur*

### ***Best of Class / Double Gold Medal Winner***

West Coast Wine Competition

### ***Best of Class / Gold Medal Winner***

Sonoma County Harvest Fair *and*  
New World International Wine Competition

### ***25th Anniversary Selection***

Stanford Wine Program

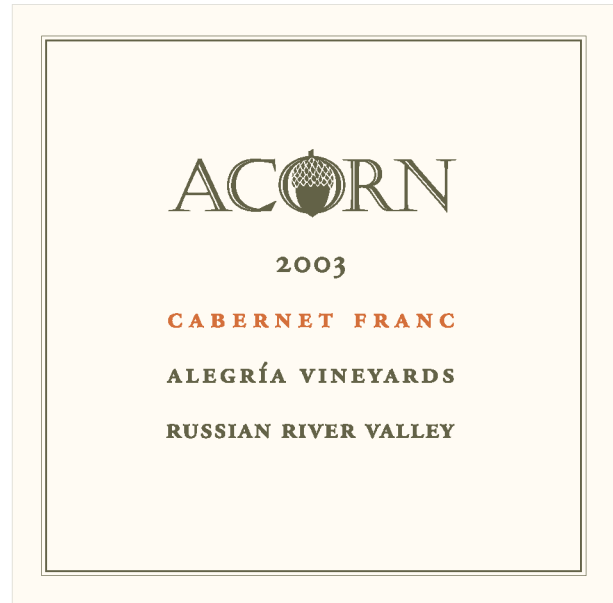
### **Winemaking Notes**

The grapes for Acorn's first Cabernet Franc are from vines we planted in our Alegría Vineyards in 1991. A long cool growing season allowed the grapes to ripen slowly. They were harvested at peak flavor, at less than 4 tons an acre.

In keeping with our commitment to field blends, we harvested some Merlot and Petit Verdot (complementary Bordeaux grapes) to co-ferment with our Cab Franc. We firmly believe that wine is made in the vineyard. The intensive hand labor to limit the crop, and assure good sun exposure, vine balance, and even ripeness resulted in a wonderfully nuanced wine. Under the supervision of our consulting winemaker, Alison Green Doran, fermentation with Brunello yeast and 22 months of barrel aging enhanced fruit flavors and integrated the wine's soft tannins.

### **Tasting Notes**

Our inaugural release of Cabernet Franc (one of the parents of Cabernet Sauvignon) is a complex and food-friendly wine. Seductive aromas of dark-skinned fruits, smoky oak, and vanilla entice you to taste. Beautifully balanced soft tannins seamlessly integrate the lush flavors of black currant and spicy cherry. This is an age-worthy wine that will become smoother and fuller with cellaring. Powerful yet subtle, this delightful wine will pair well with a thick New York steak, smoked chicken with chanterelle risotto, or raspberry chipotle basted pork loin.



### **Composition**

A single-vineyard field blend of 98% Cabernet Franc with 1% Merlot and 1% Petit Verdot.

<b>Vintage</b>	2003
<b>Appellation</b>	Russian River Valley
<b>Vineyard</b>	
<b>Designation</b>	Alegría Vineyards
<b>Harvest Date</b>	October 29, 2003
<b>Brix</b>	25° Brix
<b>Barrel Aging</b>	22 months
<b>Type of Oak</b>	52% American, 36% French, 12% Hungarian, 30% new oak
<b>Bottled</b>	August 13, 2005
<b>Case Production</b>	819
<b>Alcohol</b>	14.1%
<b>pH</b>	3.83
<b>T.A.</b>	0.548g/100ml
<b>Release Date</b>	October 2005

