

2017 ESTATE CABERNET FRANC
 HIRONDELLE VINEYARD
 STAGS LEAP DISTRICT, NAPA VALLEY



APPELLATION:	Stags Leap District, Napa Valley
VINEYARD:	Hirondelle Estate
COMPOSITION:	91% Cabernet Franc, 9% Cabernet Sauvignon
FERMENTATION:	Stainless steel tanks with 2-3 daily pump overs
AGING:	20 months in 90% New French Oak
ACID:	6.7 g/L
pH:	3.5
ALCOHOL:	14.7%
HARVESTED:	September 20 - October 3, 2017
BOTTLED:	May 15, 2019
WINEMAKER'S INSIGHT	Grown in our prized Hirondelle Vineyard, this classic Cabernet Franc opens with aromas of mocha, cedar, menthol, and dried herbs. Rich flavors of black cherry and cinnamon spice dance on the palate with plush tannins and a long, smooth finish.
HARVEST	Following heavy rainfall in the winter season, the 2017 harvest began with early vine growth and mild weather patterns. In early September, heat spikes hit the valley and set record temperatures. To preserve hydration, the vines were heavily irrigated until the temperatures cooled in mid-September.
HISTORY	Clos du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and