

Kestrel Vintners

2006 Winemaker Select Cabernet Franc



WINERY:	Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
DESCRIPTION:	The color is a very deep red, becoming black at its center. The aroma is filled with dark fruit such as black cherries and blackberries. More importantly is the dark spice, herbal, and floral layers that are typical of the variety. The wine fills the palate with many layers, including sweet dark fruit, spice, earth, anise, nutmeg, roses and dried herbs. The wine is full bodied and complex, showing that a blending varietal can have a life of its own.
GRAPES:	Traditionally, Cabernet Franc is a Boudreaux blending varietal. Olsen's Cabernet Franc is so spectacular that a small quantity of varietal Cabernet Franc is produced so anyone who wishes to experience the essence of this great varietal may do so. Olsen Estate Vineyard is located just a few miles northwest of Benton City, at Ranch 19. The grape plants are perched high on the edge of Corral Creek, a vast dry canyon that carves an impressive swath up into Rattlesnake Mountain. The Cabernet Franc was planted in 1994 and is tended to with the care and precision of an artist.
HARVEST:	In 2006 we enjoyed a long warm growing season, with cooler than average October weather. The extended hang time allowed the fruit to fully mature, while retaining its true varietal characteristics. The fruit was hand picked and sorted to remove any leaves that may have found their way into the bins. The quality was excellent.
WINEMAKING:	The tiny berries were removed from their stems and put into punch-down bins, where they were punched-down twice daily for seven days and then pressed off to barrels.
BLEND:	100% Olsen Estate Vineyard Cabernet Franc
COOPERAGE:	22 months aging in barrels before being bottled
ANALYSIS:	Alcohol: 13.9%, pH: 3.58, T.A. 6.4%, Residual Sugar: 0.1%
RELEASE:	Spring, 2009
PRODUCTION:	250 cases

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