

Andrew Murray Vineyards E11even Cabernet Franc

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Ynez Valley

CEPAGE: 100% Cabernet Franc

WINEMAKING: Hand sorted fruit crushed into small open top tanks for gentle punch down fermentation for 3 weeks.

AGING: 22 months in French oak barrels (20% new)

ANNUAL PRODUCTION: 300 cases

THE STORY

These wines have been works-in-progress for a decade or more. These new releases rank amongst the smallest production wines that I have ever released. They are all Estate Grown & crafted with the utmost care & precision. They truly represent the best that we can do. No expense was spared in the farming or crafting of these wines. We cherry-picked the best blocks & restricted yields with the singular goal of harvesting the very best fruit. We took our winemaking efforts to the next level...we took it to 11. We double sorted the grapes to ensure only the best berries made it into our fermenters. We aged the wines exclusively in French Oak to ensure immense pleasure upon release. The wines are rich & decadent, yet balanced, pure & varietally correct.

THE ADJECTIVES

OVERALL: Unmistakably Cabernet Franc

AROMAS / FLAVORS: Tart cherry and huckleberry mixed with toasty oak and pencil shavings

MOUTHFEEL: Silky tannins & long finish

THE SELLING POINTS

Rich fare, BBQ, steak tacos, steak house fare

SUSTAINABILITY: Minimal Intervention /
Augmentation

