

Course #4 :: Cabernet Franc - Carre du Perry

Carre du Berry - Milk - Goat • Region: Berry, in the Loire

This Small Square, or "carre", of goat cheese is fresh and tangy with aromatic herbs and juniper berries. Very Festive!



2001 Lang & Reed Cabernet Franc Napa Valley

"Splashing brilliant red color, hues of blue and violet reflect in the glass. The intense perfume, a hallmark of Cabernet Franc, is laden with floral essence, cherry fruit and delicate dried herbs." Flavors combine in a mix of sweet cherries and cranberries toned with light vanilla and edged with impressions of crisp, cherry pit. The hedonistic flavors are ever so gently balanced with soft, fine-grained tannins and good acidity drawing out a yummy finish.



LANG & REED WINE COMPANY

John and Tracey Skupny, together with their two sons, Reed and Jerzy Lang Skupny own and operate Lang & Reed Wine Company in St. Helena, California. John was responsible for founding the Cabernet Franc program while the President of Niebaum Coppola.

INFO - Recent studies in ampelography, using the relatively new application of DNA fingerprinting, have determined that cabernet franc is one of the genetic parents of cabernet sauvignon (the other is sauvignon blanc). Both cabernet varieties are among the five major grapes of Bordeaux. Although similar in structure and flavor to CABERNET SAUVIGNON, this red wine grape is not quite as full-bodied, has fewer TANNINS and less ACID. It is, however, more AROMATIC and HERBACEOUS. Unlike Cabernet Sauvignon, Cabernet Franc grows in cooler climates and ripens early.

ORIGIN - In Bordeaux, while further north in the cooler regions of the Loire Valley and in north-eastern Italy, it produces a wine which tends to become more herbaceous in style. The most noteworthy examples of French wines made primarily from Cabernet Franc grapes are those from Château cheval blanc, whose vineyards are planted with about 66 percent Cabernet Franc and 33 percent Merlot. In the United States, Cabernet Franc has not been widely planted, mainly because the weather in California yields consistently higher-quality Cabernet Sauvignon grapes than in France.

NOSE - The Cabernet Franc nose is full of violets and raspberries, bright berry fruit, green pepper and a leafy, tobacco-like undertone. There are two distinct Cabernet Franc styles: Bordeaux's St. Emilion genre (ample and weighty, yet with spicy softness), and the fruit-forward, juicier styles offered elsewhere in the world, notably in the Loire Valley, where Chinon is the shining star.

CHARACTER - An accessible, spicy, herbal, dark blue grape variety that is always compared to the cabernet sauvignon. Just like the latter, the cabernet franc is full of tannin, but is less outspoken in aroma and taste, but somewhat more herbal and spicy. CABERNET FRANC can produce deliciously perfumed, supple, raspberry and blackcurrant-infused red wines. It is often described as having the aroma of pencil shavings. These full-yet versatile wines taste of cherries and raspberries, with smoky, gamy flavors. Usually priced under \$30 a bottle, these are true value wines. A good reason to try cabernet francs. Here are three: 1) it's one of best varietals no one is drinking, so you can be ahead of the curve; 2) the lack of marketing makes for plenty of good values; and 3) these "easy-drinking" and approachable wines are very soft and versatile, which means you can drink them with a lot of different foods, to which they will stand up quite well.

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NETWORK

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