

# TASTE LEARN ENJOY



## Bowers Harbor Vineyards

Old Mission Peninsula, Michigan  
www.bowersharbor.com



### Cabernet Franc, Erica Vineyard

#### The Wine

Our Cabernet Franc is carefully cultivated in our estate's Erica Vineyard. In 2000, Spencer suggested to his girlfriend Erica that he would like to name his next vineyard plot after her. However, he said he felt that a more significant level of commitment might be required, and he whisked out a diamond ring to sweeten the deal. Erica enthusiastically accepted, and the vineyard that is her namesake was born. Our 1000 vines of Cabernet Franc all pour their heart and soul into this beautiful wine, which has merited a Double Gold medal from the esteemed Jefferson Cup Invitational.

#### The Grapes

Cabernet Franc can be grown in a variety of climates, but can thrive in our Northern Michigan vineyards with our warm summer days and cool summer nights. With its thick skins and late budding, it tends to be resistant to frost and to numerous viticultural problems like rot and various insects. Cabernet Franc can have fairly high acidity, and also boasts significant tannins. Those tannins are what serve to age the wine beautifully. Often, a younger, more vegetal Cabernet Franc can mature into a soft, deep, spicy Cabernet Franc that is worth the wait.

#### DID YOU KNOW?

*Cabernet Franc is one of the predominant grapes in the Bordeaux region of France, often blended with Cabernet Sauvignon and Merlot. Interestingly, Cabernet Franc is the parent grape to both of these varieties!*

#### TECHNICAL DATA

Varietal: 100% Cabernet Franc

Vintage: 2017

Appellation: Old Mission Peninsula

Case Production: 209

pH/Residual Sugar: 0%

ABV: 13.5%

## TASTING NOTES

Look for a deep, fruity nose of sour cherry and roasted pepper, followed by a palate that suggests raspberry sauce and green peppercorn.

### How to taste:

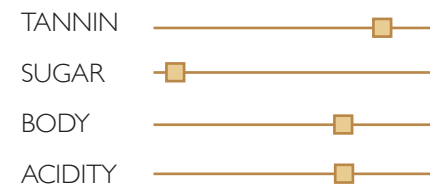
#### 1 Look at the appearance:



#### 2 Identify aromas and flavors



#### 3 Determine the profile



#### 4 What to Pair It With!

Beef stew with rosemary and thyme; smoked bbq baby back ribs.

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