

Bugay Vineyards



2006 Cabernet Franc

Appellation: Sonoma County

Vineyard: 100% Bugay Vineyards fruit
"From the south-facing slope of the Mayacama Mountains"

Varietals: 100% Cabernet Franc

Cases Produced: 171

Technical notes: Alcohol: 14.2%
pH: 3.66
TA: 0.58g/100ml
RS: Dry

Tasting notes:

Full bodied, big and plush, with remarkable complexity for a wine comprised of 100% Cabernet Franc. The perfectly ripe fruit displays hedonistic aromas of black raspberry, cherry, plum, and cassis. The fruit component is so delicious that the palate clues into the realm of black fruit, which is so rare for this varietal. This wine has a long, dry finish and is complimented by the seamlessly integrated French oak.
20 months in French Oak.

Suggested food pairings:

Although wonderful with a cheese course, this wine can also be the centerpiece of a savory meal. Food pairings include beef Wellington, Osso Bucco, Leg of lamb, and rich, spicy dishes.

