



*Bel Lago*  
VINEYARD  
WINERY  
& CIDERY

## Cabernet Franc 2016

### Notes from the Winemakers

After blending Cabernet Franc for more than two decades, Bel Lago's winemakers began producing this varietal on its own several years ago as a small-batch, reserve wine. Barrel-aged for 34 months, our Cabernet Franc has a refined oak fragrance of campfire, ground coffee and cherry wood. Flavors of pomegranate and tart cherries open up the wine, while notes of lemon zest, forest floor and peppercorn round out the finish. With its deep, plum hue and silky tannins, this wine is versatile enough to stand up to hearty, red meats and delicate enough to enjoy with cheese.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

### Composition

87.5% Cabernet Franc and 12.5% Merlot

### Production Notes

This wine was fermented on the skins for two weeks. Prelude yeast, which mimics a wild fermentation, was used during the first five days of the fermentation. This wine was blended from four lots aged for nearly three years in both French and American oak barrels. It completed malolactic fermentation and the other yeasts used include 3001, CLOS and D254.

**Alc x Vol: 13.8%**

**pH: 3.63**

**TA: 6.6 g/L**

**RS: 0%**

**Vintage: 2016**

**Appellation: Leelanau Peninsula**

**Suggested Retail: \$48**

Bel Lago Winery

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