



2007 Cabernet Franc

Lodi California

Retail \$31.00

Irish Monkey 2007 *Cabernet Franc* has developed the beautiful fruity and almost tropical aromas that typify the Lodi fruit. Harvested at somewhat higher sugar than most of our wines (27 Brix), it fills the palate with deep earthy tones and bright plum, with a good warm backdrop of alcohol. Definitely a “big wine”.

We have noted that *Cabernet Franc* pairs particularly well with dishes that are braised, as in braised lamb shanks, or braised oxtail ragout. It pairs with the slow-simmered savory flavors beautifully, complimenting them in both its bouquet and palate. The soft acidity matches well with the unctuous flavors that only braising can achieve.

Our cheese aficionados have also reported a surprisingly good match between the *Cabernet Franc* and various kinds of blue cheeses – especially the “dessert blues”. Gorgonzola is great (especially in the lower-salt versions), as well as *St. Agur*, *Rochebaron*, *Cashel Blue* and *Blue Wensleydale*.

Cases Produced	66
Primary Oak	American ... Missouri
Secondary Oak	French (Limousin)
Alcohol	14.1%
Primary fermentation	Small lot covered macro bins, hand mulled
Pressing	Jacketed vertical press
Secondary fermentation	None

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of IMC wines is toward the fruity, clean and true-to-varietal over the jammier styles prevalent today. Bob recalls exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net. Tastings every weekend, and almost any day by phone (510) 915-5463!