

MORA
estate

CABERNET FRANC
2014

At Mora Estate, we take alchemy to the next level. In combining our passions for food, wine and art, we channel our energies to offer you a stellar wine in a hand-painted bottle that when paired with a delicious meal creates the perfect synergy.



Every bottle is individually hand-painted by Alena Ramaci.

Varietals 100% Cabernet Franc

Appellations Yorkville Highlands, Mendocino

Vineyard details Hillside, dry farmed and head pruned

Harvest method Handpicked and sorted

Harvest date October 29, 2014

Average brix at harvest 25.5°

Winemaking details Three days cold soak, 30 days of extended fermentation, use free run juice

Aging details 18 months in assorted French oak barrels

Bottling date April 30, 2015

Alcohol 14.8%

Production 75 cases (unfined & unfiltered)

Winemaker Fabiano Ramaci

Release date May 1, 2016

Retail Price \$75

Tasting Notes A full complement of aromatics provides an appropriate lead-in for this delicious wine. The dark cherry and plum nose is woven with the subtle essence of forest floor, along with traces of oak. The smooth entry flows into the spice-driven palate revealing a core of juicy ripe cherry and dark plum. Layers of cedar, mocha and cocoa swirl throughout, while the supple tannins and gently integrating oak offer balance to the rich flavors. Though easy to sip now, the wine will continue to integrate and the flavors deepen and expand with additional bottle aging.

Suggested Food Pairing

- Antipasto of charcuterie, cheese and marinated olives
- Bone in rib-eye steak grilled over barrel staves, and finished off with a chimichurri sauce
- Potato gratin with crème fraîche and topped crispy breadcrumbs