

Cabernet Franc is one of the five major grape varieties of Bordeaux and is considered among the top three

along with Cabernet Sauvignon and Merlot. Recent studies, using the relatively new application of DNA fingerprinting, have determined that Cabernet Franc is in fact one of the genetic parents of Cabernet Sauvignon (the other being Sauvignon Blanc).

The fruit for the DARE Cabernet Franc is sourced from our own estate vineyards and from Jan Krupp's Stagecoach Vineyard which sits on the upper surface of the Vaca Mountain Range above Oakville. Both vineyards are exceptionally rocky.

## CELLAR NOTES:

At Viader, these grapes receive the same treatment as the proprietary wines; extended cold soaking, warm fermentations, extended macerations and malolactic in barrel with *batonnage*. As we intend this wine to be drunk earlier than the Viader, the wine is aged on primary lees for 6 months before being racked and blended to impart mid-palate weight and texture.

## TASTING NOTES:

The 2003 DARE Cabernet Franc has a purple-red core with a ruby-red rim. The lifted aromatics exhibit red plums, raspberry and bing cherry supported by secondary notes of east Indian spice and cardamom. On the palate, the wine shows a plush entry that leads to a well-defined mid-palate and a long, textured finish.

We DARE you to have a glass, but preferably a bottle, of this exquisite 2003 DARE by Viader Cabernet Franc! (Release: October 15th, 2005 - 1000 cases produced.).

