

## *NP Somm RED Club # 11, December 2019*

**Producer:** Robert Foley

**Varietal:** 100% Cabernet Sauvignon

**Region:** Napa Valley

**Vintage:** 2016

**Retail:** \$104

**The Story:** For our last NP Somm Club for the year, I decided to make some big bold choices. I selected a bold Cabernet Sauvignon and a delicious rich Cabernet Franc.

The Cabernet Sauvignon is from my longtime favorite Napa producer, Robert Foley. His wines are of exceptional quality and consistency year after year. I selected the Cabernet but I highly recommend his flagship Claret, or his unique and very affordable Griffin Blend, or finally his Charbono, a rare, almost extinct grape variety that he revived in a lovely way.



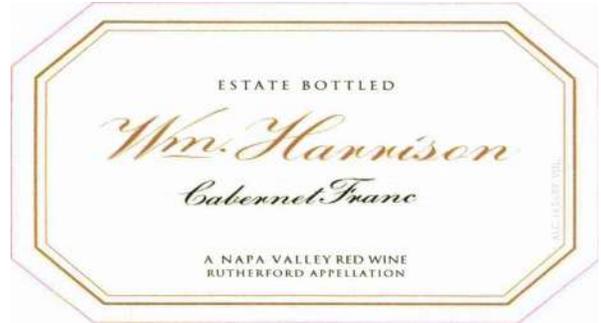
**Nadia's Tasting Notes:** Robert Foley Cabernet Sauvignon is rich, somewhat ripe, and complex. 2014 vintage was an excellent vintage for Napa and it shows. What I also like about the vintage is that the wine had some time in the bottle. When I tasted it, it was bold but the tannins were tamed and well-integrated. The fruit was dark, very lively, and somewhat sweet, making it a true New World Cabernet Sauvignon. There was a touch of vanilla and dark chocolate on the nose and the palate that carried on the long finish. Delicious!

**Drink or Hold:** Wine is delicious now, especially if you decant, which I highly recommend. Or you can save it for another 10 years for even smoother and less fruit forward version.

**Food Pairings:** Grilled Filet Mignon or NY steak, grilled lamb and Roast beef, charcuterie and hard and semi-hard aged chesses.

*If you have any questions about wine never hesitate to contact me personally! Nadia@NPwineconsulting.com*

**Producer:** Wm. Harrison Vineyards  
**Varietal:** 100% Cabernet Franc  
**Region:** Napa Valley  
**Sub Region:** Rutherford AVA  
**Vintage:** 2014  
**Retail:** \$65



**The Story:** Our second wine is a Cabernet Franc. Cabernet Franc is my favorite Bordeaux variety of the five: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, and Malbec. I love the fact that the New World Cabernet Francs are big and rich but there is something refined and feminine about them due to this grape variety's very common floral and herbal nature. Wm. Harrison is a great representation of the grape grown in a warm climate.

### **Long Family Tradition:**

*"William Moore (Bill) Harrison's maternal ancestors have been making fine wine in southern Italy since the early 16th Century. In 1902, his grandfather, Antonio Perelli-Minetti immigrated to California and was the first winemaker in the state to hold a degree in viticulture and enology. He is widely considered one of the most prominent figures in California's winemaking heritage. His daughter, Conchita was born in Torreon, Mexico, where Antonio established a 700-acre vineyard operation before the revolution forced him back to California. Conchita married Bill's father just after the Depression, and her son now carries on the family tradition in the Napa Valley."*

**Nadia's Tasting Notes:** As a New World Cab Franc, this bold vino is loaded with lush dark fruit like blackberries, black currant, and black cherry. There is a hint of cocoa powder and sweet spice, an indication of new French oak treatment. What I love about Cabernet Franc, regardless where it comes from, New World or Old World, is the floral and herbal character which contributes to its complexity and elegance. I detect sage and licorice, in addition to lilac and rose petals. This is a well-structured and bold wine that would evolve for a decade or more, if cellared.

**Drink or Hold:** I would keep it for at least a couple years. However, I know it's tempting. If you can't resist, you should definitely decant for 1+ hours.

**Food Pairings:** Same as the Robert Foley Cabernet Sauvignon, however herb sauces or rubs (sage, rosemary, thyme) will complement this wine wonderfully.

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