

PETER FRANUS



Peter Franus grew up in Greenwich, Connecticut, then studied at the University of California at Berkeley where he graduated with a degree in journalism. Berkeley's proximity to Napa Valley was ultimately more significant, and his growing passion about wine led him to enroll in the enology and viticulture program at Cal State Fresno in 1978.

He worked at Chalone, Veederhills Vineyard (Hess/William Hill) and Chateau St. Jean before going to Mount Veeder Winery in 1981 where he was winemaker until 1992. At the same time he worked for Franciscan Vineyards from 1989 through 1992. At Mount Veeder he developed a special appreciation of Zinfandel which the winery produced until 1982. It became the inspiration and the opportunity to produce his first wine, a Zinfandel, in 1987. A Zinfandel-only producer for five years, he added Cabernet Sauvignon in 1992, Sauvignon Blanc in 1996, and a proprietary Bordeaux blend in 2005.

To keep life interesting and his customers intrigued, he has more recently added to the mix a Mourvèdre, Cabernet Franc, Merlot, Albariño, Rosé, a Rhône blend, and Chardonnay. Quantities of these are typically very limited and are not offered every year.

Distinctive wines come from outstanding grapes that are limited to certain unique sites and microclimates. Grapes from these sources do not require a lot of manipulation and have the greatest potential to produce exciting and memorable wines. Franus has the good fortune to work with some of the best growers anywhere whose goal is to provide the highest quality fruit possible.

NAPA VALLEY RED WINE

REGION: Napa, CA

WINEMAKER: Peter Franus

VARIETAL: 74% Cabernet Sauvignon, 20% Merlot,
6% Cabernet Franc

COLOR: Dark ruby red, almost opaque

BOUQUET: Cassis, blackberry, bay, and hint of green olive. Secondary aromas include rose petal and lavender floral notes; and dried sage and thyme. Sweet toasty oak completes the package

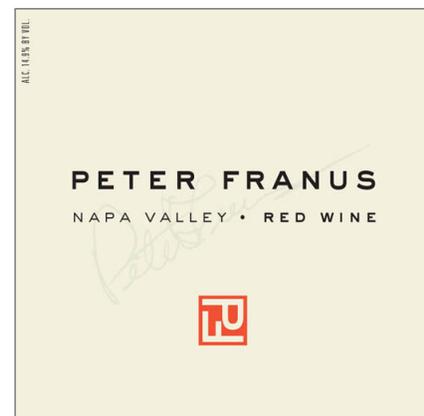
TASTE: Flavors reflect the nose, and are deep, rich and full-balanced

AGEING: 18 months in French oak

CASES PRODUCED: 900

FOOD PAIRING: Filet mignon, grilled red meats, pasta with red sauces, strong-flavored cheeses

SERVING TEMP: 68° F (20° C)



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