

# PEJU

In 1983, Tony and Herta(HB) Peju purchased thirty acres in the famed Rutherford district of the Napa Valley. They worked hard to build a winery, plant estate vineyards and raise their family. They remain family-owned, with their two daughters, Ariana and Lisa guiding the business today. Ariana and Lisa are bringing fresh innovation while maintaining the meticulous focus on quality that began over 35 years ago. With its landmark tower and warm hospitality, PEJU Winery is an integral part of the Napa Valley landscape.



## CABERNET FRANC NAPA VALLEY 2018

### TASTING

This gorgeous Cabernet Franc begins with enticing aromas of dark berries, chocolate covered cherries, and baking spices. Bold and balanced this wine showcases both sweet and savory notes. The wine opens with fresh herbs and soft hints of caramel that are complimented by plush, well structured tannins.

### DETAILS:

Appellation: *Napa Valley*  
Composition: *80% Cabernet Franc,  
17% Cabernet Sauvignon,  
3% Petit Verdot*  
Oak: *French & American*  
Aging: *18 Months*  
Harvest: *October 2018*  
Release: *July 2021*  
Production: *1,693 cases*  
Alcohol: *14.5%*

### ACCLAIM

2018 VINTAGE  
95 Points, Best of Class,  
*American Fine Wine Competition*  
  
2017 VINTAGE  
94 Points, Best of Varietal,  
*Winemaker Challenge*

### VINEYARDS

We believe that great wines are made in the vineyard and we are committed to farming sustainably and naturally to preserve these properties for the long term. We are a certified Napa Green winery and vineyard. In 2019 all of our estate vineyards were certified Fish Friendly Farming, as part of our ongoing commitment to sustainability. Four of our estate vineyards contribute to the richness of this wine.

### VINTAGE

February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended Fall sunshine and moderate heat created near-ideal conditions for fruit to accumulate flavor complexity.

