

KAUTZ & KRAMER

2015 Cabernet Franc Sheldon Ranch - Block 72 Lodi



Kautz & Kramer represents a culmination of a lifetime of passion and dedication. John Kautz, the son of hardworking German immigrants grew up on his family farm in Lodi, California. His parents moved to the U.S. in search of the “American Dream” and purchased a small parcel of land. Gail Kramer, the daughter of a lawyer and English professor, was born in California. John & Gail were married in 1958. Together, they grew their family farming operation and helped pioneer premium wine grapes in Lodi.

About the Vineyard: The Sheldon Ranch was purchased by the Kautz family in the 1980s. Prior to the family buying this ranch, it was well-known for growing hops. The Sheldon Ranch is in the Sloughouse sub-AVA of Lodi. This area is slightly higher in elevation and features the Cosumnes River and Deer Creek that run through it. The soils consist of bedrock from the Sierra Nevada mountain range. The climate is warm, allowing Cabernet Franc to fully ripen. This vintage was selected from Block 72.

About Sustainability: John Kautz helped to create the Lodi Integrated Pest Management Program in 2003. This program focused on introducing beneficial insects throughout the vineyards, as well as analyzing the soils and water management. Today, the family practices sustainable viticulture that incorporates not only beneficial insects, but also owl and duck boxes, as well as raptor perches to help throughout the vineyards. Soil fertility programs, cover crops and water management are vital to the maintenance and support of a healthy environment. The family has been instrumental in these programs for over 35 years.

About the Harvest: Hand selected by Winemaker, Steve Millier, the grapes were harvested at night, so the grapes would arrive to the winery cool to start fermentation. They were brought to the winery for a gentle crushing in small fermenters, then pressed after 10 days of primary fermentation. After, they were put into small barrels to complete malolactic fermentation.

Tasting Notes: Bright aromas of black cherries and fresh currants that are followed by flavors of vanilla bean, nutmeg, fig and a hint of black licorice. The middle is supple and rich with a blackberry-raspberry finish that is full and lingering.

Technical Information:

Blend: 100% Cabernet Franc

Oak Aging: 15 months in small French and American oak barrels

Alc. 14.5% pH: 3.47 TA: 6.3 g/l RS: 2.7 g/l

Cases produced: 260 cases UPC: 7 24826 02331 8

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