

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.

ZINFANDEL

REGION: Mount Veeder, Napa Valley, CA
WINEMAKER: Peter Franus
VARIETAL: 92% Zinfandel, 8% Charbono, Mourvedre,
Carignane
COLOR: Dark ruby red
BOUQUET: Crushed stone, bright berry notes, lavender,
white pepper, clove, ginger, anise, bay and touch of
earthiness
TASTE: Vast, sweet, luscious, refreshing. A gentle, generous
red with a delicious heady finish
AGEING: 17 months in French oak
CASES PRODUCED: 816
FOOD PAIRING: Broiled and barbecued red meats,
chocolate desserts
SERVING TEMP: 68° F (20° C)

