



CHAIKEN

— 2012 —  
GENERACIONES  
CABERNET FRANC

VALLE DE UCO | MENDOZA | ARGENTINA

CHAIKEN

[www.chaikenvineyards.com](http://www.chaikenvineyards.com)



MENDOZA, ARGENTINA  
CABERNET FRANC

More than 100 years ago my grandparents came to America to realize their dream of freedom, opportunity, and a better life for their children. One grandfather, Israel, became a carpenter, while the other, Sam, founded his own business delivering soda and seltzer to residents of a major American city. My father, Raymond, continued in the delivery business working six days per week, while my mother, Estelle, worked as a bookkeeper, a position she held for more than 50 years. To honor my parents and grandparents, I named this wine Generaciones, a tribute to the sacrifice they made to offer me a better life.

—Barry P Chaiken, Proprietor

VINTAGE: 2012  
VINEYARD AND ALTITUDE: Estate, Valle de Uco, 1044 m  
COLD MACERATION: 8 days at 12.5° c  
TIME IN AND TYPE OF BARRELS: 14 months in barrel, 100% French oak  
PRODUCTION: 300 bottles

Produced and bottled by Bga. INV n° A-70013, Vino Tourism Argentina SRL, Ruta 94 s/n, Los Sauces, Tunuyán, Mendoza, Argentina. Export N° C-87554  
PRODUCT OF ARGENTINA - RED WINE

IMPORTED BY: THE VINES OF ARGENTINA, MANHASSET, NY

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES. 750 ML ALC. 14.4% BY VOL.

## Chaiken Vineyards

# Generaciones Cabernet Franc

## 2012

The 2012 vintage of Chaiken Vineyards' Generaciones Cabernet Franc is 100% Cabernet Franc.

### Harvest:

Grapes were picked in April 2012 from vines planted in our own vineyard in 2007. Yields were less than 2 tons per acre.

### Fermentation:

The Cabernet franc underwent 8 days of cold maceration at 12.5°C. Yeast and nutrients were then added and the stainless steel tanks were allowed to warm to encourage fermentation. The wines fermented dry in 28 days and were racked into French oak barrels. Alcohol content is 14.4%.

### Barrel Age, Blending, and Bottling:

After 8 months of barrel age, the wine was blended in stainless steel tanks and returned to the barrel for an additional 10 months of barrel age. The wine was bottled in December 2013 and arrived in the U.S. in June 2014.

### Tasting Notes:

Rich, powerful, substantial wine with hints of black raspberry, cherry and cassis followed by a good mid-palate and refined finish. Significant heft and body. Fruit forward now with good aging potential of 4-6 years with the wine becoming more refined over time. Only 300 bottles made.

### About Chaiken Vineyards

Chaiken Vineyards is located in the Valle de Uco, about 60 miles south of the city of Mendoza, the wine center of Argentina. Our vineyard is part of a larger vineyard project and is guided by world renown winemakers and vineyard managers. Our wines represent the best of the Valle de Uco and Argentina.

More than 100 years ago my grandparents came to America to realize their dream of freedom, opportunity, and a better life for their children. One grandfather, Israel, became a carpenter, while the other, Sam, founded his own business delivering soda and seltzer to residents of New York City.

My father, Raymond, continued in the delivery business working six days per week, while my mother, Estelle, worked as a bookkeeper, a position she held for more than 50 years. To honor my parents and grandparents, I started Chaiken Vineyards, a tribute to the sacrifice they made to offer me a better life.

*Barry P. Chaiken, Proprietor*

*Chaiken Vineyards*

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