



CHAIKEN

— 2013 —

**GENERACIONES
CABERNET FRANC**

VALLE DE UCO | MENDOZA | ARGENTINA

CHAIKEN

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: 2013
VINEYARD AND ALTITUDE: Single vineyard, Valle de Uco, 1044 M
COLD MACERATION: 6 days at 11-17° c
TIME IN AND TYPE OF BARRELS: 21 months in barrel, 100% new 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. 14.5% BY VOL.

Chaiken Vineyards

Generaciones Cabernet Franc

2013

The 2013 vintage of Chaiken Vineyards' Generaciones Cabernet Franc is 100% Cabernet Franc.

Harvest:

Grapes were picked in April 2013 from vines planted in our own vineyard in 2007. Yields were 2 tons per acre.

Fermentation:

The Cabernet franc underwent 6 days of cold maceration at 11-17°C. Yeast and nutrients were then added and the stainless steel tanks were allowed to warm to encourage fermentation. The wines fermented dry in 24 days and were racked into 100% new French oak barrels. Alcohol content is 14.5%.

Barrel Age, Blending, and Bottling:

After 9 months of initial barrel age, the wine was blended in stainless steel tanks and returned to the barrel for an additional 12 months of barrel age. The wine was bottled in February 2015 and arrived in the U.S. in March 2016.

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 9-14 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

14 Durham Street

Boston, Massachusetts 02115

info@chaikenvineyards.com, www.chaikenvineyards.com