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ANDREW LANE WINES RELEASES URBAN SOUL WITH 2005 CABERNET FRANC

Emeryville, CA – Renowned for its flagship Gamay Beaujolais, Andrew Lane Wines announces the release of its 2005 Cabernet Franc, a wine that will come to be known as the strawberry blonde's sexy, raven-haired sister. This Cabernet Franc is a city girl, but has roots in the historic Saunders Estate Vineyard, east of the Oakville Cross in Napa Valley, where the Dickson family has been crafting limited production, artisan wines of distinction for 30 years.

And that's where she comes in. Strong and complex, this rich Cabernet Franc slams poetry from the bottle. Eggplant in color, the wine shows aromas and flavors of vanilla, blueberries and black figs sprinkled with cardamom. Imagine an open market in Bombay, where exotic spices spill over soft, dark fruits, feeding your senses. This rugged Cabernet Franc is alive, blended with fruit-driven Pope Valley Cabernet Sauvignon and Petite Verdot sourced from ancient vines in Lodi that were picked the day after Thanksgiving. But this is not turkey wine. This is tamarind-braised short ribs wine. This is comfort wine with soul.

Soul is what it takes to haul tons of prized Napa Valley grapes over Highway 80 in morning rush hour mere hours after they were picked off the vines. Among the snaking traffic, these bright bins of purple love bring the farm to market, and the dirt to the city, where it belongs.

Located in an old WWII submarine repair facility near Oakland, the wines of Andrew Lane are made to be enjoyed beyond leather-bound restaurant lists and snap-shot country scenes. If wine is of the earth and brings people together, it belongs in the far more diverse urban landscape, where such philosophies inspire religious-like movements – not wine country casual. Second-generation vintners Andrew and Lane Dickson grew up with wine as a catalyst for discussion and friendship at the family dinner table. They hope their wines do the same for you.

Winemaking Notes: Hang time in 2005 was the longest on record for many in Napa and led to the lively ripe flavors and supple textures found in this Cabernet Franc. The wine was fermented at cool temperatures followed by 30-day extended maceration. It was aged in tank and barrel – including new French oak – and French oak staves. The blend is 85 percent hillside Cabernet Franc, 11 percent Cabernet Sauvignon and 4 percent Petite Verdot. Alcohol is 14.9 percent. Production is 380 cases. The wine retails for \$35.

About Andrew Lane Wines: Andrew Lane is a small, sustainable, family-run winery that began in St. Helena, CA. With their move to Emeryville in 2005, the Dickson family now celebrates the progressive nature of the urban wine experience as a member of the thriving East Bay Vintners Alliance. Andrew Lane draws fruit from some of the finest vineyards in the Napa Valley, specializing in an Oakville-hillside Cabernet Franc, Cabernet Sauvignon, Gamay Noir and Petite Sirah. The winery was founded by David Dickson in 1978 and named after his two sons, Andrew and Lane. For more information, visit www.andrewlanewines.com.