

**Shady Lane Cellars****2005 Cabernet Franc
(Leelanau Peninsula)**

The Bordelais and most California producers use Cabernet Franc in a Bordeaux varietal blend (Meritage wine). Some Michigan producers do too but many, like [Shady Lane](#), are producing a stand-alone wine bearing all the complexities and layering of a multi-varietal blend.

Sourced from growers in Michigan's Leelanau Peninsula AVA, winemaker Adam Satchwell aged 70 percent of this 2005 Cabernet Franc in 50 percent Romanian and 50 percent American oak, half of which was new. The other 30 percent was tank aged and blended before bottling.

Deep garnet in color with blueberry, dark plum, black currant, dusty/smoky notes and fully-ripe fruit mark the initial impressions of this Cabernet Franc. Wine flavors mirror the aromas in a luxurious, plush, lengthy wine with added notes of vanilla, cola, cocoa and fine tobacco. Pair it with long-cooked meats, lamb shanks, osso buco or pork roast.

If you're seeking to taste pure Cabernet Franc that's been judiciously oaked to carry its appellation identity, at this price, the 2005 Shady Lane Cellars Cabernet Franc is hard to beat -- a real deal, no, probably a steal!

Reviewed March 1, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Shady Lane Cellars](#)
Vintage: 2005
Wine: Cabernet Franc
Appellation: [Leelanau Peninsula](#)
Grape: [Cabernet Franc](#)
Price: \$19.00

THE REVIEWER**Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.

