



2018 Cabernet Franc

Harvest Dates: October 30th - 31st, 2018 | **Alcohol label %:** 13.2 | **pH:** 3.44 |
Acidity (TA): 8.7 | **Residual Sugar (g/L):** 0.0

Growing Conditions

Grown in heavy clay soils

Winemaking

Processed via flash detente for color and tannin extraction.

Aging

Aged for 19 months in French Oak

Palate

Hints of plum and blackberry followed by fresh herbs are found in this lovely example of Cabernet Franc.

Food Pairing

A rich but elegant wine, we recommend pairing this with roasted or grilled lamb, beef, or veal.

