



BOATHOUSE

VINEYARDS

2022 Cabernet Franc

Alcohol label %: 12.0 | Serving Temperature (°C): 60.0 | Drink starting in: 2024 |
ending in: 2032

Growing Conditions

Warm growing season with temperature peaks in the high 90's. Below average annual precipitation. Intermittent rain showers from late September to early November.

Harvest

Early November.

Winemaking

100% estate grown, produced and bottled. Minimal Intervention winemaking. Only additions to wine include organic, neutral yeast and between 15 to 20 ppm of sulfur at bottling. No sulfur, acid, sugar, tannins, enzymes etc. added to wine during processing, fermentation or aging. Estate fruit only.

Aging

Various. Stainless Steel. Less than 10% NFO

Bottling

Estate Bottled.

Appearance

Medium + Intensity Ruby with Purple Inflections.

Nose

Medium + Intensity. Dark fruits, savory and herbal.

Palate

Medium Body. Classic Cabernet Franc. Ripe Red fruits, bitter chocolate and coffee undertones. Black Cherry, plum and bay leaf.

Food Pairing

Stews, Grilled Meats. Venison.

