



2021 Cabernet Franc

Harvest Dates: October 20th - 21st, 2021 | **Alcohol label %:** 12.4 | **pH:** 3.42 |
Acidity (TA): 6.5 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a greater level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with a compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

Aging

Aged for 12 months in French and American oak. On skins until dry/complete malolactic.

Bottling

February 7, 2023

Appearance

Garnet

Nose

Medium-bodied, with lively fruit featuring raspberry and black cherry aromas and a smooth supple finish.

Food Pairing

ripe tannins are an ideal complement for pizza, grilled meats, pasta and cheese dishes.

