



# 2019 Cabernet Franc

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Alcohol label %: 12.0 | pH: 3.47 | Acidity (TA): 5.0 | Residual Sugar (g/L): 0.0

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## Growing Conditions

Vineyards: Szklenski Brothers and William Semelka Vineyards

## Harvest

10/29/19

## Winemaking

The wine is fermented on its skins and the blend is aged in a combination of French and Hungarian Oak.

## Aging

Aged 20 months in French Oak from Mercier, Tonnellerie O, Tarasaud, and Francois Freres

## Nose

This Cabernet Franc is intensely aromatic with aromas of cherry and plum.

## Palate

The palate is filled with spice, almond and smoke flavors.

## Food Pairing

Enjoy the Cabernet Franc on its own or pair with foods of your liking. We suggest poultry; lasagna; couscous with meat; Middle Eastern fare; pizza; and Greek cuisine

