



# 2022 Cabernet Franc

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Alcohol label %: 13.0 | Residual Sugar (g/L): 0.01

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## Growing Conditions

A cool spring left briskly as temperatures soared into summer. Optimally timed long sunny days with cool nights enhanced ripening and presented fruit characters with floral bouquets, fresh orchard fruits, and balanced acidity.

## Winemaking

15 months in French oak barrels. 33% new

## Palate

The aroma of leather envelopes you, transporting you to shelves lined with well-loved classics. Baked cranberry adds a touch of warmth while anise leaves a hint of spice at the end of the chapter. On the palate, notes of black pepper and a velvet texture unfold.

## Food Pairing

Charred Eggplant & Red Pepper Stew (Caponata)