



BOATHOUSE

VINEYARDS

2022 Cabernet Franc Rose

Alcohol label %: 12.0 | Serving Temperature (°C): 55.0 | Drink starting in: 2024 | ending in: 2030

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

Late October

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

Stainless Steel

Bottling

Estate Bottled.

Appearance

Pale Strawberry with Orange and Gold inflections.

Nose

Medium Intensity. Candied Citrus and Mineral.

Palate

Medium Bodied. Restrained Fruit and Bitter Orange. Precise tannins and sustained finish.

Food Pairing

Ceviche. Citrus Fruits. Olive Oil. Rich fish.

