

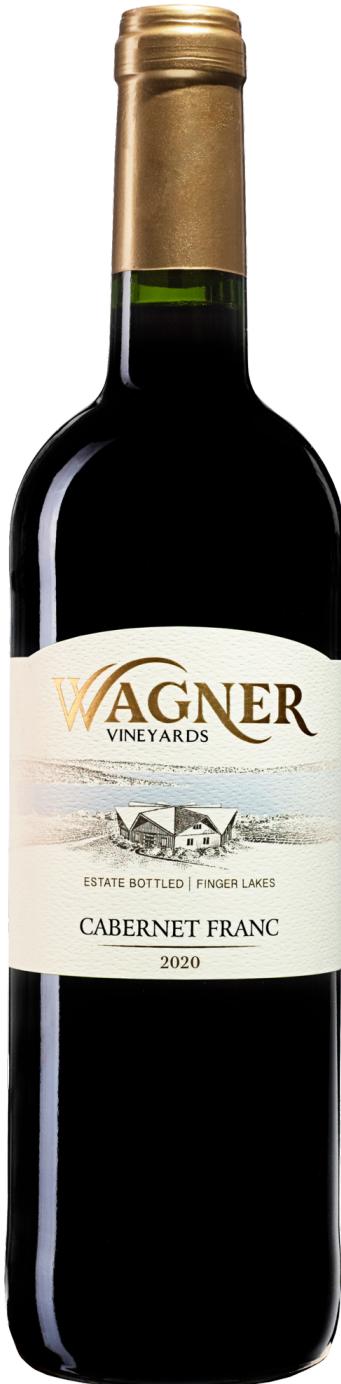


# 2020 Cabernet Franc

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**Harvest Dates:** October 10th - 11th, 2020 | **Alcohol label %:** 13.0 | **pH:** 3.42 |  
**Acidity (TA):** 6.9 | **Residual Sugar (g/L):** 0.01

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## Growing Conditions

The 2020 growing season had consistent sunlight and low rain totals that led to wonderful fruit development, as we've observed during the first month of harvest. The drought-like conditions, however, did lead to yields about 20% below average.

## Aging

This vintage of Cabernet Franc was fermented on the skins in small fermenters until dry; then barrel aged for 12 months in a combination of 60 gallon American & French oak barrels.

## Bottling

March 1, 2022. Cork closure. Limited quantities, Library Wine. Club membership required for access.

## Appearance

Garnet

## Palate

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

## Food Pairing

Ripe tannins are an ideal complement for pizza, grilled meats, pasta & cheese dishes.