



2020 Cabernet Franc

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

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.

