



2019 Reserve Cabernet Franc

Alcohol label %: 14.1 | pH: 3.74



Winemaking

The fruit used to make the 2019 LXV Reserve CF was fermented and macerated on skins for 19 days before being pressed to barrel in a small, 12 hL basket press. These fermentations occurred in small open top fermenters that were punched down 2-3 times per day.

Aging

Aged for 20 months in one new and two once used French oak puncheons (50% new).