



## 2019 Reserve Cabernet Franc

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Alcohol label %: 14.1 | pH: 3.74

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### 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).