

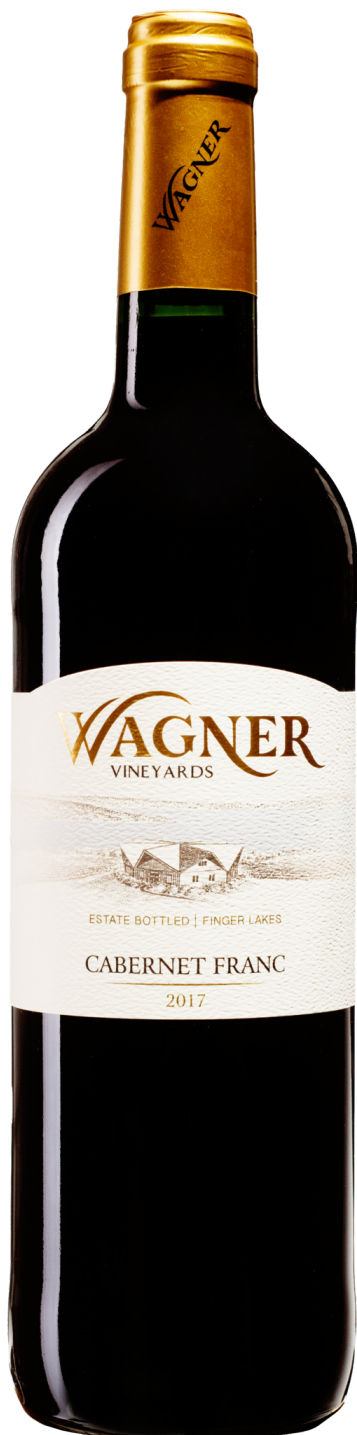


# 2017 Cabernet Franc

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**Harvest Dates:** October 23rd - 24th, 2017 | **Alcohol label %:** 12.4 | **pH:** 3.5 |  
**Residual Sugar (g/L):** 0.0

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## Growing Conditions

The 2017 growing season contrasted greatly with the dry season of 2016 with much higher than normal amounts of rainfall from May through August. The critical months of September and October ended up being much warmer than normal, allowing for extended ripening.

## Winemaking

On skins until dry/complete malolactic

## Aging

Oak Aged 12 months in American & French Oak barrels.

## Bottling

January 31, 2019. Cork closure.

Limited quantity, Library Wine. Club membership required for access.

## Palate

This Cabernet Franc has nice medium body with beautiful tannins and notes of ripe blackberries, and subtle spice and vanilla.

## Food Pairing

This Cab Franc is perfect with grilled meats and vegetables, your favorite pasta and cheese dish, or even a wood-fired pizza.