



2020 Dry Rose of Cabernet Franc

Harvest Dates: October 3rd - 4th, 2020 | **Alcohol label %:** 12.8 | **pH:** 3.3 | **Acidity (TA):** 6.4 | **Residual Sugar (g/L):** 0.37

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.

Harvest

Harvested at night. Cold soak 12 hours prior to press.

Winemaking

Cool fermentation with mix of yeast.

Bottling

February 4 & February 11 2021, Stelvin closure.

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

Appearance

Pale salmon

Nose

Weighty, fresh, fruity, and fragrant

Palate

Bright, fruity, crisp, and dry

Food Pairing

The perfect wine with food or just to sip on the porch on a warm night.

