



2020 Reserve Cabernet Franc



Harvest Dates: October 21st - 22nd, 2020 | **Alcohol label %:** 14.4 | **pH:** 3.55 |
Residual Sugar (g/L): 0.0

Growing Conditions

At a mere 1.2 acres, the Cabernet Franc is one of the smallest blocks at Portico Hills Vineyard. In addition, this own-rooted Franc is planted on a steep, nearly 25% grade on one of the steepest faces of the vineyard's sandy, limestone-veined hillside yielding incredibly well-drained soils that make the vine roots dig deep for water and nutrition. This site creates a franc with the structure of Chinon and the aromatics of Bourgueil!

Winemaking

Harvested on October 21st, 2020, the fruit used to make the 2020 LXV Reserve CF was fermented and macerated on skins for 19 days before being pressed to barrel in a small, 12 hL basket press. This fermentation occurred in small 3-ton jacketed fermenter that was pumped over 2-3 times per day.

Aging

Aged in 2 new and 3 used French oak barriques for 19 months prior to racking and bottling.