



# 2021 Dry Rose of Cabernet Franc

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**Harvest Dates:** October 18th - 19th, 2021 | **Alcohol label %:** 12.5 | **pH:** 3.21 |  
**Acidity (TA):** 7.0 | **Residual Sugar (g/L):** 0.05

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## Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a larger level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

## Harvest

Harvested at night.

## Winemaking

Cold soak on skins 12 hours prior to press. Cool fermentation with mix of yeast.

## Bottling

February 22 & 24, 2022. Stelvin closure. Limited quantities, Library Wine. Club membership required for access.

## Appearance

Pale salmon

## Palate

Bright, fruity, crisp, and dry - exactly what you want in a dry rose!

## Food Pairing

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

