

CABERNET FRANC



Harvested from the valley floor in St. Helena, our inaugural vintage of Cabernet Franc is bursting with expressions of red fruits and layers of herbal notes.

Although commonly used as a blending agent in traditional Bordeaux wines, Cabernet Franc is a unique varietal that can stand on its own.

This wine was fermented warm with a traditional extraction regime by pumping over the skins twice daily for 4 weeks. After fermentation, the wine aged in barrels for 20 months.

EXPECT NOTES OF

Strawberry jam followed by and herbal lift of sage and mint. The mouth feel is dense fresh fig and leaves lingering flavors of cloves and bay leaves.

APPELLATION

Napa Valley

BLEND

100% Cabernet Franc

VINIFICATION

Warm temperature malolactic fermentation, 70% new French oak for 20 months

PRODUCTION

224 Cases

PAIRING

Grilled meats, portobello mushrooms

BOTTLE

\$90