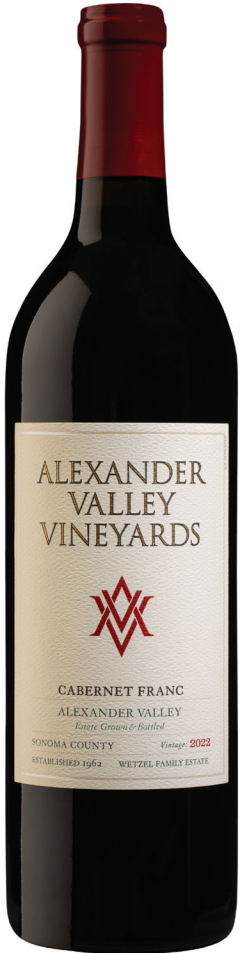




Our family creates wines of distinction for everyone.

2022 Cabernet Franc - 750ml

Appellation: Alexander Valley	Blend: Cabernet Franc 100%	Harvest Date: 9/6- 9/14/22	Alcohol: 14%	Cases: 2,300
First Vintage: 1996	Cave Aged: 17 months French oak, 25% new	pH: 5.9	TA: 3.60 g/L	UPC: 0-85798 04962-2
		RS: 0.36 g/L	SRP: \$35	



We're one of the few California wineries producing a 100% Cabernet Franc. Our first vintage was in 1996, since then it has become one of our most anticipated releases. Some wine lovers get confused with this wine, thinking it is similar to Cabernet Sauvignon. However, this aromatic red has rich texture rather than the big tannins found in most Cabs.

2022 kicked off with a lack of rain from the ongoing drought, followed by a warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly and yields were a bit lighter than in prior vintages. At harvest, the quality of the fruit was excellent with natural acidity and intense flavors.

After harvest the grapes were fermented in our smaller tanks resulting in good extraction and concentrated flavors with pump-overs occurring twice daily for two weeks. Winemaker Kevin Hall complemented the big, bold flavors of this vintage with a selection of 25% new French oak barrels- 50% Medium Toast, 50% Medium Toast+. The 17 months barrel aging enhanced the complexity, structure and flavors of the wine while adding mouthfeel and nuances of barrels spice.

The 2022 Cabernet Franc is a dark purple, ruby colored wine with aromas of cherry, plum, blueberry, vanilla and a hint of licorice. There are juicy flavors of cassis, plum, black cherry, vanilla, blueberry and notes of oak. This is a silky, yet textured wine with balanced acidity and a long structured finish.

Profile:

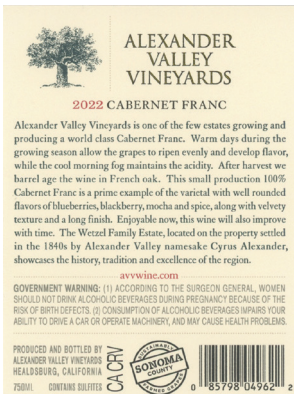
Dark fruits, vanilla & chocolate, aromatic, rich texture & chewy finish.

Pairing Suggestions:

Cab Franc's higher acidity and low tannin makes it an ideal food pairing wine. Try it with tomato based dishes, roasted pork, grilled meats and long slow braises. It can be a vegetarian's go to wine, pair with lentils, stuffed cabbage, eggplant and zucchini. Enjoy it with goat cheese, feta, fontina and camembert.

Accolades:

2022: 92 points - James Suckling



ALEXANDER VALLEY VINEYARDS

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