



2023 Cabernet Franc - 750ml

Appellation: Alexander Valley

First Vintage:

1996

Blend: Cabernet Franc 100%

Harvest Date: 10/14-10/27/23 Alcohol: 14% Cases: 2,280 **pH:** 3.48 UPC: 0-85798 04962-2

Cave Aged:

TA: 6.4 g/L **SRP:** \$35 RS: 0.17 g/L

17 months in 100% French oak, 25% new

Our first vintage of Cabernet Franc was in 1996, since then it has become one of our most anticipated

releases. Some may think this wine is similar to Cabernet Sauvignon. However, this red wine focuses on aromatics and texture rather than tannin.

2023 began with heavy winter rainfall that delivered much needed moisture to the vines, followed by a long, cool growing season. Our Cabernet Franc harvest occurred about one month later than prior years, but the long hang time allowed for the development of rich, ripe flavors. At harvest, the quality of the fruit was excellent with balanced 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 2023 Cabernet Franc is a dark, deeply 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, hints of oak and a slight floral note. This silky, textured wine is beautifully balanced with a long-structured finish.

Profile:

Fragrant, supple, layers of dark fruit.

Pairing Suggestions:

Grilled or roasted red meats, tomato based dishes, and cheeses – feta, goat cheese, brie, glue cheese, aged cheddar.

Accolades:

2023: 92 points - James Suckling

2023: Gold Medal - Sonoma County Harvest Fair

ALEXANDER VALLEY VINEYARDS



