



TA: 0.54 g/100 mL

PH: 3.77

ALCOHOL: 14.8%

BLEND: 100% Cabernet Franc

CASE PRODUCTION:

150

RED MOUNTAIN

2019 Reserve Cabernet Franc, Red Mountain

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages and crop yields were comparable to the past two vintages.
- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Red Mountain is a premiere vineyard site known for producing powerful, opulent wines of distinction.
- During the growing season, daytime temperatures average 90 °F (32 °C) with nighttime temperatures dropping below 50 °F (10 °C).
- The Hezel loamy fine sand soil is excellent for growing grapes because it allows for superior drainage.

WINEMAKING NOTES

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small stainless-steel fermenters.
- After fermentation, the juice was placed into new and neutral French oak barrels for malolactic fermentation.
- Lots were kept separate during the 20 months of aging with blending occurring just prior to bottling.

RECOMMENDED FOOD PAIRINGS

- This Cabernet Franc pairs well with roasted pork, beef stew, and pâté.

TASTING NOTES

Complex aromatics with spice, red fruit, with a light herbal layer. Palate is decadent with a plush mid palate, slit minerality, and an elegant structure.