



## 2018 CABERNET FRANC

## **WINEMAKING-**

100% Stainless Steel Fermentation with Twice Daily Punch-Downs

AGING -

27 MONTHS: 58% NEW EASTERN EUROPEAN OAK,

## **TASTING NOTES -**

AROMA — HERBACEOUS OLD WORLD NOTES, MUDDLED STRAWBERRIES

PALATE — WHITE PEPPER, CHERRY AND STRAWBERRY DOMINATE. INTENSITY OF TANNINS LINGER IN THE MOUTH.

FINISH — MEDIUM PLUS FINISH. NICE POP OF ACIDITY. CLEAN AND FUN.

## **BOTTLING NOTES -**

BLEND - 92% CABERNET FRANC,

8% CABERNET SAUVIGNON

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED — 178 12x750ML

ALCOHOL — 14.5%

RS - 0.12%

MALIC ACID G/L — 0.03

TA G/L — 5.80

PH - 3.90