

# 2022 CABERNET FRANC

Dry Creek Valley

### **HISTORY**

Cabernet Franc may have origins entrenched in Bordeaux, but it has a home here in California's Dry Creek Valley as well. We find that this delicious varietal adds a layer of finesse and a peppery perfume as a blending component for our Bordeaux-inspired red wines, but is also outstanding all on its own. The Cabernet Franc we grow on our estate Bullock House vineyard stands out vintage after vintage, so we set aside a few barrels as a special wine available exclusively at our family winery.

## **GROWING SEASON**

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

#### WINEMAKER COMMENTS

The 2022 Cabernet Franc opens with expressive aromas of black cherry, blueberry and raspberry, accented by floral notes of rose and violet, with hints of cedar, cinnamon stick and nutmeg. Additional complexity comes from layers of cocoa powder, dark chocolate, orange peel and allspice. On the palate, flavors of plum, black cherry and blackberry jam are complemented by notes of black tea, toffee and espresso, with subtle touches of dried herbs, fine leather and mineral undertones. The mouthfeel is plump and round, showing good depth and balance, while the finish lingers with elegance and finesse.



83% Cabernet Franc 13% Malbec 4% Cabernet Sauvignon

#### **FERMENTATION**

13-16 days in fermenters at 82–88°F; pumped over twice daily

#### BARREL AGING

18 months in French and Hungarian oak; 31% new oak

ALCOHOL | 14.1%

**BRIX** | 24.5

PH | 3.53

TA  $\mid$  6.2 g/L

HARVEST DATE

September 23, 2022

VINE AGE | 12 years

SOILS

Sandy loam with river rock

RELEASE DATE

October 2025

CASE PRODUCTION

163 cases

SUGGESTED CA RETAIL PRICE

\$48/bottle

