

— BUTLERS' GRANT CABERNET FRANC 2020 -

APPELLATION ALCOHOL BRIX AT HARVEST

Twenty Mile Bench 13.7% 21.7

VARIETAL/CLONE TOTAL ACIDITY RESIDUAL SUGAR

Cabernet Franc 7.26 g/L 1.5 g/L

AVAILABILITY RETAIL PRICE CASES PRODUCED

Wine Club \$65 100

WINEMAKING

Aged for 22 months in barrel. 25% new oak, the remainder first use. 100% wild fermentation and wild Malolactic fermentation.

TASTING NOTES

Rich dark fruit, notes of blueberry, accompanied by velvety dark chocolate and cocoa. Hints of cedar and a subtle smokiness are complemented by undertones of blackberry and

molasses.

FACTS & SPECS

Fruit sourced from the old Cabernet Franc vines at our Butlers' Grant Vineyard.

