

# CACHE CREEK

VINEYARDS & WINERY

2021

## CABERNET FRANC

CACHE CREEK VINEYARDS · LAKE COUNTY



**SILVER MEDAL** *2024 Press Democrat North Coast Wine Challenge*

### WINEMAKER NOTES

Cabernet Franc, not often produced as an individual varietal, is usually blended with Cabernet Sauvignon, Merlot, Malbec and Petit Verdot to produce a Bordeaux-varietal blend. Its unique contribution is berry-like fruitiness and a relatively long finish.

At Cache Creek Vineyards, we grow a tiny amount of Cabernet Franc for blending. However, when the conditions are right, like in 2021, it will be produced as a single varietal. Although the production level will remain small as we'll also continue use some of the wine for blending. It's an excellent wine to pair with food.

|              |   |
|--------------|---|
| COMPOSITION  | Cabernet Franc                              |
| VINEYARD     | Cache Creek Vineyards                       |
| APPELLATION  | Lake County                                 |
| ALCOHOL      | 14%   |
| TA           | 6.3 g/L                                     |
| pH           | 3.58  |
| COOPERAGE    | 80% French oak and 20% American oak barrels |
| BARREL AGING | 15 months                                   |
| PRODUCTION   | 73 cases                                    |

### TASTING NOTES

Enticing aromas of ripe dark berries mingle with hints of forest floor and oak. The first sip reveals a lightly cedar-spice-laced palate brimming with flavors of boysenberry, red currant and cherry. An undertone of mocha, white floral and orange zest weaves through the bright flavors, adding dimension and depth. The integrated oak-tannin structure creates the perfect balance for an easy to pair wine.

Try matching this elegant Cab Franc with pan seared orange and rosemary pork tenderloin, or wine-braised short ribs served over mashed potatoes.