



---

## 2019 CABERNET FRANC

---

### TASTING NOTES:

*Bigfoot riding a unicorn through the Smoky Mountains as the Autumn leaves fall from the plethora of trees. A vibrant, dry, well balanced, medium-bodied Cabernet Franc featuring medium-high acidity and medium tannins. Aromas of raspberry, chili pepper, strawberry, floral and hints of veggie notes. Flavors of red plum, roasted poblano peppers, dark chocolate, and velvet. This Cabernet Franc pairs well with lamb gyros, parmesan polenta with wild mushrooms, grilled burgers and an evening bbq with new neighbors.*

### WINEMAKING NOTES:

Sharing a South fence with Pickberry Vineyard on Sonoma Mountain, Berger Vineyard is above 800' in elevation, with views of Bennett Valley from all angles. First planted in the early 80's, Berger Vineyard lies above the fog line, exposing the vines to all day sunshine and late afternoon coastal breeze. With these conditions, the fruit is able to sit on the vine longer, for a slow ripening to form a balance of flavors and acid. In the darkness morning hours of October 23rd, we handpicked the Cabernet Franc. A close drive to the winery at dawn, where we hand-sorted the fruit, extracting anything that wasn't high quality. Grapes chilled in a cool tank for four days to extract color and flavor. Once we fermentation begun, we did three pump-overs a day for the first four days, then punchdowns twice a day for another ten days til dry. Free run and pressed juice were aged separately for 6 months until first blend was created. Aging the wine a total of 22 months in 45% New French oak barrels. 100% Cabernet Franc.

**VINEYARD**  
BERGER VINEYARD

**AVA**  
SONOMA MOUNTAIN

**PICK DATE**  
OCTOBER 23RD, 2019

**BOTTLE DATE**  
AUGUST 25TH, 2021

**BRIX**  
25.9

**ALCOHOL**  
14.8

**CASES PRODUCED**  
142

**PH**  
3.89