



## **2022 Cabernet Franc Bonny's Vineyard, Oakville**

### **Harvest Notes**

2022 was the last of three years of draught which was saved by a significant rainfall in April. This rain replenished the soil before a long summer allowing the vines to fully develop their canopy in the Spring, followed by a lengthy Summer of fruit development. Crop level, which is largely determined in the previous year, was still very light. It was a relatively long, cool summer punctuated by a heat spike a couple weeks before harvest which ushered in the ripe fruit.

### **Tasting Notes**

2022 was a low-yield vintage across the board but these younger Cabernet Franc vines only were able to produce a small but scrappy 67 cases. The nose leans into classic Cab Franc aromas of fresh raspberry and violets peppered with cassis and bell pepper. Normally harvested early and more so because of the late heat, this wine is more of an ethereal style of Franc clocking in at 12.1% alcohol. A lightly toasted French oak balances well with this welterweight and rounds out the palate. A fabulous wine that hits both hard and somehow very soft at the same time.

### **Winemaking Notes**

The grapes were harvested early in the morning, then brought to the winery and hand sorted. The fruit was destemmed into a fermenter and allowed to cold soak overnight. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Cab Franc was transferred to barrel and stirred once a month until malolactic fermentation was complete. After 22 months in barrel this wine did not need fining and was bottled.

### **2022 Cabernet Franc Tech**

Harvest Date: September 16th  
Barrel Age: 22 months  
50% new French oak, 50% neutral oak  
Appellation: Oakville, Napa  
Bottled: July 2024  
Bottle Size: 750ml  
Production: 67cases  
Alcohol: 12.1%  
Total Acidity: 4.7 g/L  
pH: 3.61