



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 lite. 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 small 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. 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 really 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: 10 months
50% new French oak, 50% neutral oak
Appellation: Oakville, Napa
Bottled: July 23rd, 2024
Bottle Size: 750ml
Production: 67cases
Alcohol: 12.1%
Total Acidity: 4.7 g/L
pH: 3.61