



cultivar

C A B E R N E T F R A N C
O A K K N O L L

2019

2019 Vintage Notes

The 2019 growing season began with heavy rains in March and April, which cultivated robust cover crops that organically enriched the soil with an abundance of nutrients. Harvest began in mid-August with a brief heat spike that growers, vineyard managers and their crews expertly handled. The mild finish to the season, which is ideal for grape growers and winemakers alike, helped to preserve freshness and finesse in the fruit and contributed to what shaped up as a memorable vintage.

2019 Cultivar Oak Knoll Cabernet Franc

The pale ruby glow and garnet rim is the first clue that this Cabernet Franc is lighter, brighter and more herbaceous than its predecessor. Eucalyptus, mint, and lavender greet the nose generously, while the notes of bell pepper that define this varietal lingers more in the background. On the palette, the flavors of cranberry and red fruit are evenly balanced with nutmeg, ginger, white pepper, and a hint of baking chocolate. The finish is medium and supple, but with lingering tannins. A very food friendly wine, pairs with Asian inspired dishes, grilled duck, grilled salmon, grilled cheese, sliders, chicken parmigiana and lasagna.

Varietal Appellations Barrel Aging Alcohol Production

100% Cabernet Franc

100% Oak Knoll

16 months, 100% French Oak, 20% New French Oak

14.3%

180 Cases

