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2022 Paso Robles Classic Cabernet Franc

The Vintage

The 2022 began with ideal weather conditions. The triple-digit heat wave we saw during the summer finally broke on September 10th, providing much needed cooler weather. Combined, these conditions allowed the fruit to ripen significantly earlier than in previous vintages. There were a lot of difficult decisions made in terms of when to harvest. High temperatures equals higher sugars, but the lack of phenolic ripeness makes it difficult to produce a balanced wine. Many a night's sleep were lost deciding to wait it out.

The Vineyard

Metz Vineyard, located on the East side of Paso Robles where the Cabernet Franc planting was planted with a WSW to ENE row orientation, selected to reduce fruit exposure to direct sunlight during veraison. This unique row orientation has successfully reduced fruit sunburn and allows harvest "hang time" flexibility. Wines made from Metz Vineyard fruit have consistently shown intense color and good acidity/tannin balance.

The Winemaking Process

Blend: 96% Cabernet Franc, 4% Petit Verdot
Harvest: October 4, 2022
pH: 3.7 Brix: 26.4
TA: 0.60g/ml Alcohol: 14.5%
Bottled: April 25, 2024
Aged in 20% new French oak.

Tasting Notes

The medium ruby color of this wine is visually appealing and hints at the rich flavors that await. As soon as you bring the glass to your nose, you are greeted with a burst of aromas - from dark cherry and blueberry to licorice and dark chocolate. It's a delightful mix of fruity and earthy scents that tantalize your senses. On the palate, the wine opens up with bold flavors of black cherry, plum, and notes of graphite that give it depth. The tannins are medium firm, adding structure to the wine without being too overpowering. And just when you think the experience is over, the medium + finish leaves a lingering taste in your mouth, inviting you to take another sip. This wine is truly a treat for all your senses!

