



Our Wines + Your Moments = Great Memories™

2022 Reserve Metz Vineyard Cabernet Franc

The Vintage

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 Clone

Our Reserve Cabernet Franc is crafted from Clone 1 (also known as French clone 327) that was imported to Foundation Plant Services from the Chambre d'Agriculture de la Gironde, France. Recognized for its low yields, intense dark fruit flavors and increased richness and mouthfeel; when paired with the vineyard's soil, sun exposure and microclimate we felt it was the ideal choice for our Reserve.

The Winemaking Process

Blend:	100% Cabernet Franc		
Harvest:	October 4, 2022		
pH:	3.64	Brix:	26.7
TA:	0.69g/ml	Alcohol:	14.4%
Bottled:	April 25, 2024		
Aged in 40% new French oak.			

Tasting Notes

Deep ruby in color, this wine immediately catches the eye with its vibrant hue. Upon bringing it to your nose, you are greeted with a tantalizing blend of aromatics including black cherry, lavender, tobacco and milk chocolate. As you take your first sip, the flavors of plum and black cherry dance on your tongue, perfectly balanced with hints of cinnamon for a delightful complexity. The silky tannins provide a smooth and luxurious mouthfeel, making each sip a true pleasure.

