



CINNABAR

WINERY

Cabernet Franc **20** Clements Hills, Lodi **17**

The Taste

Red Cherry, Sage, Oak

The Science



Alcohol

14.8%

pH

3.72

Acidity

0.62g/100ml

Varietal Content

100% Cabernet
Franc

Vineyards

Lewis Vineyard

Stats

124 cases produced

Harvested Sept. 28, 2017

Released Sept. 1, 2019

Age 5–7 years

The Magic



- Hand-harvested, 3 days cold soak
- 100% destemmed, whole berry fermentation
- Fermented 12 days in open-top bins
- Punched down 2–3 times per day to ensure complete fermentation
- Fermented warm to 90 degrees
- Aged for 18 months in French oak (40% new)

The Alchemists

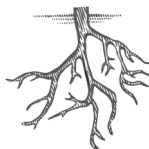
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Cabernet Franc creates a medium-bodied wine with great structure, and is lighter in color and body than its genetic offspring Cabernet Sauvignon. Loved for its minty, savory flavors and mouthwatering taste. Cabernet Franc also makes for an exceptional standalone wine.

The Land



Clements Hills is east of the town of Lodi and experiences warmer days and, unlike Lodi, cooler nights. Rolling hills with pronounced rocky soils keep yields down, allowing Cab Franc to express its true varietal character. Lewis Vineyard runs parallel to the Mokelumne River, providing the vineyard with cool evening breezes from the Sacramento Delta.

The Season

The winter of 2017 brought huge amounts of much-needed rain. With one major heat spike in August, it was an overall warm year that brought a slightly smaller crop with good intensity and flavor.

