

## 2022 CABERNET FRANC Lewis Vineyard Lodi

## Vineyards

Lewis Vineyard, Clements Hills

## Wine Analysis

Content: 100% Cabernet Franc Alcohol: 14.0% pH: 3.68 Acidity: 0.60g/100ml Production: 100 cases Bottling Date: Aug 20, 2024 Release Date: Nov 8, 2025



**Vintner** Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Elegant and structured, this Cabernet Franc shows subtle notes of earth, spice, and cocoa with a touch of violet. This is the pure expression of the unique terrior of Lewis Vineyards in the Clements Hills AVA. Exceptionally versatile, it pairs beautifully with grilled or roasted lamb, beef, or pork.

The Magic The grapes were cold soaked for 3 days, then fermented for 10 days in open-top fermenters with punchdowns three times per day. After gentle pressing, the wine was transferred to stainless steel for 10 days of secondary fermentation before being racked into barrels to mature for 22 months in a mix of French and American oak (50% new, 50% once-used).

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, Cab Franc is a great blender. Cabernet Franc also makes 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

After a much cooler than average winter, Spring began to warm with much needed late rains in May. Along with the average warm summer, the drought continued to challenge the growth of the vines. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. The silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The Fall was perfect to take these berries to full ripeness with intensity.







