

COSENTINO WINERY

2024 THE FRANC CABERNET FRANC

VINTAGE

After a rainy winter and cool spring across the state, summer heat accelerated ripening for the 2024 grape harvest. Harvest began early in many regions which produced highly concentrated clusters, deep color and balanced acidity.

WINEMAKING

Grapes were harvested and carefully destemmed to stainless steel tanks where the must underwent a 2-3 day cold soak to extract color and structure from the skins. The must was then allowed to ferment with twice daily pumpovers (mixing) for continued extraction, temperature control, and uniform fermentation. Once degree Brix level was below zero, the must was gently pressed off skins and seed and began malolactic fermentation. The wine was then aged until final blending and bottling.

TASTING NOTES

The Franc 2024 offers an elegant blend of bold and refined characters. The nose exudes blackberry, black pepper, lavender, and caramel cacao. On the palate, black cherry, blueberry, mocha and baking spice are seamlessly integrated with smooth, velvety tannins. Serve with pasta with tomato sauce, ratatouille, or stuffed peppers with pork loin and rosemary.

APPELLATION Lodi

COMPOSITION 75% Cabernet Franc, 11% Petite Verdot, 6% Cabernet Sauvignon, 2% Petite Sirah

AGING 15 months in 30% new French oak

TA 5.2 g/L | **pH** 3.78 | **ALCOHOL** 14.5%

