

# COSENTINO WINERY

## 2023 THE FRANC CABERNET FRANC

### VINTAGE

The 2023 growing season was the slowest start in the last decade. A rainy winter set the vines up for vigorous spring growth, a larger crop and a longer ripening season. Red and white varietals ripened simultaneously, leading to a late, compressed harvest. Although the crop loads were higher, quality was still excellent.

### 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 2023 is bold from the first swirl of the glass. Aromas of cassis, pink peppercorn, cherry, raspberry, and a hint of violet fill the nose. On the palate, broad tannins support layers of black cherry, plum, pepper, and mocha flavors. This is an excellent wine to serve with steak, duck, or a grilled burger.

### APPELLATION Lodi

**COMPOSITION** 77% Cabernet Franc, 11% Petite Verdot, 5% Cabernet Sauvignon, 5% Merlot, 2% Petite Sirah

**OAK PROFILE** 30% new French oak

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

