

COSENTINO WINERY

2022 RESERVE CABERNET FRANC NAPA VALLEY



VINTAGE

In 2022 California faced triple digit heat over 5 days in September. This made for a very fast-paced, compact harvest. The 2022 reds have remarkable flavors and texture with excellent structure and depth.

WINEMAKING

These grapes were hand harvested in the early morning. Once brought to the winery they were destemmed to a stainless steel tank and underwent a 2-day cold soak. The wine was then inoculated with yeast and received daily pumpovers during fermentation. Once fermentation was complete, the tank was pressed and racked to barrel. The wine underwent malolactic fermentation and then aged for 14 months prior to bottling.

TASTING NOTES

The 2022 Reserve Cabernet Franc opens with an enticing bouquet of violet, blueberry, and cherry. The palate is medium-bodied with red currant and dried herb characters leading to a long, clean finish. This wine pairs well with grilled Italian sausages.

APPELLATION Napa Valley

COMPOSITION 100% Cabernet Franc

OAK PROFILE 14 months in French oak, 30% new

TA 5.64 g/L | **pH** 3.74 | **ALCOHOL** 14.5%

