

2019 Cabernet Franc

NAPA VALLEY

Kuleto is one of the most complex and diverse wine producing properties in the world. Located in the volcanic mountains of eastern Napa our estate features vines perched along ridges and clinging to steep hillsides. Our soils, exposures, elevation changes and sub-climates are so complex that we've delineated our property into dozens of micro-blocks. Each of these tiny plots is treated as an individual vineyard with varieties, clones, rootstocks, density, trellising and farming methods tailored specifically to the site.

For winemaker Giovani Verdejo, there is a mutual understanding that all but a small percentage of the winemaker's work is done in the vineyard. Keeping the vineyard's serpentine twists and exposures in mind, the best suited varietals for each block have been selected. Working with the land, not against it, the individually terraced lots are not oriented to one central direction, but instead are planted to maximize the benefits of their natural location.

WINEMAKER'S NOTES

2019 was a near perfect growing season. An early and warm summer pushed sugars into gear, while a cooler fall with a few heat spikes helped to achieve even ripening. The 2019 crop produced fruit with intense flavors while staying true to each varietal's distinctive characteristics.

At Kuleto Estate, we prize our Cabernet Franc for its ability to retain its varietal character no matter the vintage. In the coolest or dampest of vintages, the sweet herbal component balances perfectly with lower alcohol and balanced acidity. In the warmest of vintages, it becomes like cherry candy in the nose and mouth with just a hint of its true cabernet character.

TASTING NOTES

Our 2019 vintage Cabernet Franc displays a dark ruby color in the glass. Flavor notes of cherry, dark chocolate, dried prune, crushed pepper, and dried herbs are present on both the nose and palate. Smooth, well-coated tannins and vivid acidity are followed by a lingering finish.

TECHNICAL DATA

Varietal Composition: 100% Cabernet Franc

Cooperage: 23 months in 50% new French and Hungarian oak

Alcohol: 15.3% | pH: 3.94 | TA: 6.2 g/L | Cases Produced: 322