



2022
HANDMADE
CABERNET FRANC - RUTHERFORD

VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110^{OF}. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

VINEYARDS & WINEMAKING

In the heart of the Foley Johnson Rutherford Estate, our Cabernet Franc is farmed in the famous “Rutherford Dust” that yields small, yet intense clusters from well-balanced vines. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were harvested in the early morning hours, then brought to the winery for destemming and a two-day cold soak prior to inoculation with cultured yeast. The wine was pumped-over daily during fermentation, then pressed and racked to barrel for 18 months of aging in 40% new French oak.

TASTING

Our 2022 Handmade Cabernet Franc is characterized by earthy aromas of pine cone, cedar, and sage, coupled with rose petal, black cherry, and violet. The well-structured palate delivers blueberry and spice with a long finish. Serve alongside cod with red miso or Gruyere cheese.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.6%
VINEYARD	Foley Johnson Estate	TA	5.8 g/L
COMPOSITION	94% Cabernet Franc, 3% Merlot, 3% Cabernet Sauvignon	pH	3.63
AGING	18 months in French oak, 40% new	BOTTLING DATE	July 24, 2024
PRODUCTION	117 cases		

