



Lang & Reed 2021 Cabernet Franc – North Coast

This wine is the sum of over four decades of living and working in California's North Coast wine grape growing region and over two decades of walking and procuring Cabernet Franc from its varied terroir and its beautiful vineyards. Over that time, certain vineyards have stood out for special attention and a very focused regime during the wine making and barrel aging. The majority of this 2021 North Coast selection emanates from two very vineyards that consistently warranted special attention: The T-bar-T Ranch in Alexander Valley and the Quercus Ranch in the Big Valley of Lake County. The resulting wine was aged for 16 months in seriously selected French Oak barrels and bottled at 100% Cabernet Franc. When the final composition was achieved, the two hallmarks of Lang & Reed Cabernet Franc were clearly apparent: it had the charm of Cabernet Franc and the drinkability of Lang & Reed Cabernet Franc!

Description

Very deep, almost brooding, aromas of black cherry, currant and fine herb are clearly present and give way to more of the same profile upon the palate. The purity of both charm and complexity are prevalent as the wine blossoms in flavor and intensity. The finish is very youthful, with a level of tannins that provide a palatable grip, showcasing definition and texture. This wine has the make-up to age and satisfy for years to come with good cellaring.

Varietal Composition	100%	Cabernet Franc
Appellations	60%	Alexander Valley, Sonoma County
	24%	Talmage, Mendocino
	12%	Big Valley, Lake County
	4%	Napa Valley
Alcohol Content	14.86%	Alcohol by Volume
Total Acidity	0.59/100mL	
pH	3.85	
Cooperage	French Oak Barrels (new and seasoned) – 16 Months	
Case Production	202 Cases (12 x 750mL)	
Bottling Date	January 10, 2023	
Label Design	Jeanne Greco, Caffe Greco Design, New York	
Release Date	Winter 2023	
SRP	\$45.00/750mL	