

Lang & Reed 2022 Cabernet Franc – North Coast

This wine is the continuation of over four decades of living and working in California's North Coast wine grape growing region and over two decades of 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 2022 North Coast selection emanates from two vineyards that consistently warranted special attention: The T-bar-T Ranch in Alexander Valley, planted with Entav 214 Clone, and the Quercus Ranch in the Big Valley of Lake County, planted with Clone 312. The resulting wine was aged for 17 months in French Oak barrels and bottled at 100% Cabernet Franc. When the final composition was achieved, the 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

A very bright, deeply colored wine with a very forward and robust aroma reminiscent of a bowl of mixed raspberries, blackberries, and strawberries with a layer of light and herbaceous earth tones. The palate follows the aromas with intense, fresh, and mouthwatering fruit flavors and typical Cabernet Franc high-toned acidity. This is the perfect wine to start with the bounty of spring and will temper a touch when the summer menu of outdoor grilling takes over. The structure is there for additional cellaring, but its bright charm makes it very drinkable right now.

Varietal Composition 100% Cabernet Franc

Appellations 70% Alexander Valley, Sonoma County

25% Big Valley, Lake County

5% Napa Valley

Alcohol Content 14.75% Alcohol by Volume

Total Acidity 0.57/100mL

pH 3.65

Cooperage French Oak Barrels (new and seasoned) – 17 Months

Case Production178 Cases (12 x 750mL)Bottling DateFebruary 29, 2024

Label Design | Jeanne Greco, Caffe Greco Design, New York

Release Date Spring 2024 SRP \$60.00/750mL