



## Lang & Reed 2024 Rosé Cabernet Franc – Napa Valley

In 1997, Lang & Reed's second harvest, we wanted to have a little fun and decided to make a bit of Rosé from our Cabernet Franc. We made the wine at Luna Vineyard, where winemaker extraordinaire, John Kongsgaard, held court. When we explained that we wanted to make a barrel or two of Rosé, he emphatically stated, "Well, that is a hair-brained idea!" The wine went on to be famously called Wild Hare, which we produced to the delight of our friends and family for 8 years, providing a delicious, thirst-quenching wine, just in time for spring and summer seasons.

Early in the second decade of a new century we decided that we wanted to reprise our delight we found in making and sharing a 'little bit' of Rosé from our best source of Cabernet Franc, the Sugarloaf Mountain Vineyard. At harvest time, we isolated two stainless steel barrels of fresh and frothy Cabernet Franc and allowed slow and cold fermentation. After the wine achieved dryness, it was racked into two French oak barrels and was put to rest in the cellar until after the new year, when it was bottled. A scant 52 cases were bottled in late January, and, now that spring has blossomed, so has this delightful Rosé of Cabernet Franc.

### Description

Just like the transition from the dullness of winter to the exuberantly colorful spring, this wine is, at first, a delight to the eye: bright pinkish red with hints of violet on the edges. The aromas are like fresh spring rain with a mix of flower blossom and berry fruit. On the palate, this is a mouthful of fruits, with dominant fresh strawberry and red currant elements carrying into a savory and lengthy feel on the palate. Fresh fruit acidity keeps the finish bright and fresh. This wine makes for a solid summer sipper, and it is robust and complex enough to shine brightly with an array of summer and fall meals.

<b>Varietal Composition</b>	100% Cabernet Franc
<b>Appellation</b>	100% Napa Valley
<b>Vineyard</b>	Sugarloaf Mountain Vineyard
<b>Alcohol Content</b>	13.50% by Volume
<b>Total Acidity</b>	5.8 gm/100mL
<b>pH</b>	3.24
<b>Cooperage</b>	3 months in French oak barrels
<b>Production</b>	52 cases (12X750ml)
<b>Bottling Date</b>	January 22, 2025
<b>Label Design</b>	Jeanne Greco, Caffè Greco Design, New York

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