

CEDERGREEN CELLARS

2018 CABERNET FRANC

TASTING NOTES:

Mouthwatering perfume of Montmorency cherries and a hint of spearmint alongside pebbles washed clean by pure summer rain. Subtle and complex, perfect. Cabernet Franc is the campfire, stare into it and reflect.

Pair with chicken curry, lamb kofte, or cheese and spinach quiche. Also great with goat cheese.

VINEYARD- Minick, Yakima Valley

FERMENTATION AND AGING- Crushed into open top fermenters, punched down 2x/day for 3 weeks. Pressed to neutral French barrels and aged for 2 years. Bottled unfiltered and unfined.

VARIETAL- 100% Cabernet Franc

CASES PRODUCED- 56

RELEASE DATE- 9/12/2020 to wine club



STATISTICS-

Alcohol- 14.2%

RS- .17 grams/L

TA – .72

pH – 3.4

CONTACT-

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