

Trefethen

2017 CABERNET FRANC

THE VINTAGE

Record-breaking winter rains filled our reservoirs and recharged the soil. Spring and early summer were warm, leading to very strong growth in the vines. The rest of the summer was more typical with warm days and cool nights, providing perfect conditions for the developing grapes. Our yields for the season were slightly lower than average and the resulting wines are classic—with complex flavors and our signature brightness on the palate.

THE WINE

Concentrated aromas of black cherries with subtle earthy notes and a hint of black pepper. As the wine opens, inviting layers of lavender and violet evolve in the glass. On the palate, a beautiful balance of dark ripe fruit and fine tannins leads to a long and expansive finish.

FOOD AFFINITIES

Ideal for rustic and earthy dishes which feature flavors of rosemary, mint or sage. The wine pairs particularly well with ham, pork or veal in stone fruit sauces. You can also keep it casual, enjoying it with pizza or grilled steak. Or try something more adventurous like fennel crusted salmon.



VARIETAL
100% Cabernet Franc

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
September 7–12

OAK
18 months, 15% new

ALCOHOL
13.7%

