

Trefethen

2018 CABERNET FRANC

THE VINTAGE

Ample rainfall in the spring recharged the soil profile and provided a strong start to the growing season. The weather during the summer featured consistent warmth and sunshine without any major heat spells. Cooler than average temperatures in August and September slowed the ripening process, providing long hang time and leading to complex flavor development. October was mostly dry and warmer than usual allowing us to pick each block at optimal ripeness. The harvest was complete before November and the start of an epic rainy season.

THE WINE

This classically-styled Cabernet Franc opens with aromas of red cherry, rose petal, and strawberry. Delicious on the entry, the refined tannins support fresh flavors of red fruits leading to notes of cracked peppercorn and other spices. The finish is long and mouthwateringly smooth.

FOOD AFFINITIES

Winery Chef Chris Kennedy suggests pairing this versatile wine with our Braised Rabbit Pasta, Cheese Grits with Roasted Mushrooms, or Steamed Jumbo White Beans and Arugula Salad recipes. The earthiness of these dishes brings out the delicious spice notes of our Cabernet Franc.



VARIETAL
100% Cabernet Franc

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
September 14–21

OAK
18 months, 18% new

ALCOHOL
13.7%



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Notes from the Trefethens!

