

# Trefethen

## 2019 CABERNET FRANC

The dedication of the Trefethen family is manifest in every aspect of their operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

### THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth and serving as a harbinger of the roller-coaster growing season that followed. The summer months alternated between warmer and cooler than average but thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

### THE WINE

Alluring aromas range from fresh red fruits to enticing earthy notes. On the palate, the expressive flavors of cherry and raspberry are lifted by hints of fresh herbs. A lively and balanced structure leads to a savory finish.

### 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 13-18

**OAK**  
18 months, 0% new

**ALCOHOL**  
13.8%



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