

2023 CABERNET FRANC



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

THE VINTAGE

The winter leading up to the growing season brought over 40" of rain, which was above average and a welcome change from the preceding drier years. Cool to moderate temperatures delayed budbreak and bloom by approximately two weeks and persisted as the growing season progressed. The vines grew at a leisurely pace, which allowed us to precisely time all our viticultural activities. Throughout harvest, the grapes had the opportunity to fully ripen with lower sugar and higher acidity, producing deep and bright wines of exceptional quality, reminiscent of classic heralded Napa vintages.

THE WINE

Layered aromas of baking spice and fresh herbs mingle with raspberry leaf, cracked pepper, and poblano, framed by earthy hints of beet root and celery. On the palate, the wine is elegant with bright flavors of raspberry and cherry, accented by touches of tomato and a chalky, granite-like minerality.

FOOD AFFINITIES

This wine's savory character make it a perfect match for poultry, pork, and other white meats, as well as game and smokey barbecue ribs. Its richness and structure complement the intensity of these dishes while highlighting their savory flavors. Winery Chef Chris Kennedy suggests pairing it with oven-roasted salt and pepper pork belly to enhance the wine's depth and texture.

VARIETAL
100% Cabernet Franc

HARVEST
September 22-October 5

GRAPE SUGAR
23.0° Brix

APPELLATION
Oak Knoll District
of Napa Valley

OAK
18 months, 0%
new

WINE pH
3.63

ESTATE VINEYARD
100% Main Ranch

ALCOHOL
13.3%

WINE ACID
5.6 g/L



Trefethen

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