

RG NY

2022 CABERNET FRANC

ESTATE GROWN | CERTIFIED SUSTAINABLE | UNFINED AND UNFILTERED

COLOR:

Vivid Amethyst

TASTING NOTES:

This wine has a medium body, silky tannins, and balanced structure. The nose shows black fruit along with cocoa paste and hints of charred wood. The palate starts with fruit tones and evolves into wild mushrooms, baking spices and worn leather at the finish.

VARIETAL:

100% Cabernet Franc.

ELEVAGE:

22 months in French oak, 20% new.

TOTAL PRODUCTION:

500 Cases

PAIRING:

Roasted venison, lamb barbacoa, tamales.

VINEYARD:

RGNV Vineyard.

AVA:

North Fork of Long Island.

SOIL:

Sandy Loam.

ABV:

11.6%

WINEMAKING:

Minimal Intervention.

pH: 3.63 TA: 5.11



