



2020 Cabernet Franc

Winemakers: Lucas Meeker, Dick Handal

§ Harvest: September 2020

§ In the Cellar: Aged in stainless steel and neutral American and French Oak Barrels

§ Length of time in fermentor: 10 days

§ Bottled: August 2022

§ Alcohol: 14.8%

§ pH: 3.3

§ Residual Sugar: Less than 0.1%

§ Varietals: 100% Cabernet Franc

Total Production: 88 cases

Harvest notes:

Cabernet Franc from a vineyard in Dry Creek Valley. One of the few vineyards that does not usually sell their fruit, sold to us in 2020 because of the fear of the fruit suffering the effects of smoke taint from the fires that year. We made this wine knowing full well that we were playing with fire....literally.

Tasting notes:

On the nose, just a hint of smoke. That goes away with the first taste of the wine. Rich spice, cooked plum and earthy chocolate notes. This is a delicious expression of this particular grape variety. Cabernet Franc pairs well with richer foods such as Middle Eastern dishes, aged cow's milk cheeses, and meaty pizzas.

Visit our website: [www.denier-handal.com](http://www.denier-handal.com). Feel free to contact us directly at [handalfamilywines@gmail.com](mailto:handalfamilywines@gmail.com). When you email, please send us your tasting notes for this wine. Visit us at Locals Tasting Room in Geyserville, California.