



Lang & Reed 2019 Cabernet Franc – California

When we began our exploration of Cabernet Franc, twenty-six vintages ago, our main goal was to explore the distinct charms of Cabernet Franc in California, a goal that remains today. Other objectives were to be flexible enough to take advantage of opportunities and to be nimble enough to face adversity or changes. With the past few vintages, in California, we have faced that adversity. Since 2015, the seasonal fires in Northern California have reached apocalyptic proportions, and the impact on the North Coast County Appellation has been devastating. For the 2019 vintage, we were able to source Cabernet Franc from a number of our regularly sourced vineyards, but there were a handful of vineyards and grapes that presented too large of a challenge to work with. Therefore, we reached a little bit south to Cienega Valley, in California's Central Coast, as well as the renowned Rock Pile AVA in Northern Sonoma County. We believe that the addition of these vineyard sources is a great complement to our established grape sources, which include grapes from the T bar T Ranch in Alexander Valley in Sonoma, as well as the famed Sugarloaf Mountain Vineyard in Napa Valley. Both of these vineyards are planted with the Entav 214 Cabernet Franc clone, a clone that hails from the Loire Valley. When the final assemblage was complete, the results were greater than any of the individual vineyards, thus creating that Lang & Reed profile of true to type Cabernet Franc.

Description:

The nose starts with crushed red stone fruits and violet petals with scents of potpourri. As the wine warms and opens, this defines more as dried rosemary and thyme. There is a back scent of minerality with a swipe of rust. The flavors are juicy and tart, mirroring the stone fruit, with the addition of dried cranberry. The flavors persist with enough tannin to clear the palate for the next bite or sip. Acidity leads the finish, making the wine mouthwatering, all the while still carrying the fruit flavor, anise and typical graphite notes. While it is still a tad racy in its youth, that makes it a great foil to robust stews or rustic charcuterie. With cellar time, the components will come in harmony, awaiting warmer weather.

Varietal Composition	100%	Cabernet Franc
Appellations	36%	Napa Valley
	28%	Cienega Valley, San Benito County
	18%	Alexander Valley, Sonoma County
	18%	Rockpile, Sonoma County
Alcohol Content	14.6%	Alcohol by Volume
Total Acidity	0.60	/100mL
pH	3.62	
Cooperage	French Oak Barrels (seasoned) – 14 Months	
Case Production	750 Cases (12 x 750mL)	
Bottling Date	December 8, 2021	
Label Design	Jeanne Greco, Caffè Greco Design, New York	
Release Date	Winter 2022	
UPC	855226003126	
SRP	\$29.00/750mL	

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