

COSENTINO

THE WINERY

2019 THE FRANC LODI



COMPOSITION

100% Cabernet Franc

TASTING NOTES

Beautiful deep color. Nice complex and varietally correct aromatics. A hint of violet and honeysuckle with a slight hazing of smokiness, quince and blackberry. Nice weight, velvety mouthfeel with balanced acidity. A Medly of dark red fruit, with dark chocolate and grahm cracker on the gently lingering finish!

FOOD PAIRING

THE Franc pairs with just about anything off the BBQ. For an elegant touch, try a roast tri tip with cherry chutney.

WINEMAKING NOTES

In warm climate Lodi, October is the month for "later ripening" dark skinned grapes such as Cabernet Franc. Towards the end of each October there is always a real possibility of rain before all the red wine grapes reach optimal maturity or when it is humanly possible to pick them. But in 2019 Mother Nature kindly allowed the Lodi harvest to come to a close without any mishaps, and all the grapes that were going to be picked were picked by the end of the month.

WINEMAKING INFORMATION

OAK AGING: 11 months in French & American oak

ALCOHOL: 15.4%

pH: 3.66

TA: 6 g/L