



### THE VINTAGE

Our Cabernet Franc vines were planted in 2003 and yielded its first crop in 2005. Now, this mature vineyard offers consistent taste focused on dark fruits with herbal and peppery qualities. Often, we pick up bell pepper, green olive and bay leaf in the wine; all flavors common to Cabernet Franc. What is not typically seen however is the level of ripeness we achieve in the vineyard. We prune the vines in early January, which encourages early bud break. We limit the vines to six spurs per cordon with two producing buds. Then we implement strict vineyard practices like shoot thinning, leaf pulling and cluster thinning. Our vineyard is unique because of the cross arms that separate out the canopy, thus hanging fruit on both sides. We encourage sunlight to connect with each cluster, significantly aiding in higher BRIX production and mature phenolic development. 2023 was a fantastic vintage I the vineyard with suitable weather all season. The grapes saw longer “hang time,” needing a extra month to fully ripen compared to 2022.

### THE WINEMAKING

We hand harvested the grapes at 3:00am and delivering them to the winery in half ton macro bins. The fruit was hand sorted in the vineyard and only the best fruit was sent for crushing. The clusters were destemmed and “The Must” was cold soaked for 24 hours. We elected to use yeast T-73 for its inherit ability to stabilize juice color, enhance the wines mouthfeel, and bring forth flavors of baked raspberry pie. Like 2022 this vintage burst with herbaceous notes from the fermenting tank, including jalapeño and dill. We aged the wine in 500L Puncheon barrels, both French and American barrels being used. We racked just once following Malo-Lactic Fermentation, and barrels were topped and tasted every six weeks. This small production was bottled in mid-August 2025, giving the wine a total of 20 months barrel age. This wine is exclusively available at the tasting room.

### THE FACTS

**Varietal Composition:**

100% Cabernet Franc

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

Lago De Los Patos

**Finished Alcohol:** 14.0%

**Residual Sugar(G/F):** 0.03 g/100ml

**Total Acid:** 0.66 g/100ml

**pH:** 3.55

**Bottling Date:** August 14, 2025

**Release Date:** Janurary 1, 2026

**Total Production:** 270 Cases

### THE TASTE

2023 Cabernet Franc is another stellar and extraordinary wine. A good Cab Franc is a rare find and this small production is a true testament to the greatest of the grape. Immediate aromas of luscious black cherry, black currant and pepper are enticing. The palate offers a firm tannic texture, consistent with French Countryside Cabernet Franc. It contains amazing structure from start to finish. A solid backbone of ripe red fruit mixed with plenty of herbs coats the mouth. There's a dash of florals on the nose, spice and vineyard floor, hints of bell pepper too. Overall, its dusty, chalk-textured and layered with sizeable tannins. Give this wine a good decanting, it will improve beyond 2028.

-Paul Frankel, Winemaker