

2022 TRUJILLO CABERNET FRANC

Vintage Notes



In my four decades of winemaking, I've had the great pleasure of crafting wines from every corner of the Napa Valley. My inspiration for small lot wines comes from stepping out of the box and culling different varieties from favorite vineyards. Each unique site produces grapes that exhibit a balance of daring personality and enveloping elegance, distinct with varietal expression, complexity of aromatics along with seamless balance that carries the wine to amazing heights.

Cabernet Franc is well known for its amazing aromatics. I have had fun making Cab Franc wines for many years and for many wines projects past. Most of those times the Cab Franc wines were blended to my Cabernet Sauvignon based wines, elevating aromatics and adding complexity. Making a great standalone Cab Franc can be challenging as it is a grape that needs everything to fall into place perfectly such as location (terroir), clone, reaching optimum maturity, and careful winemaking. It is a delicate grape.

This 2022 Cab Franc is true to its varietal characteristics. Beautifully expressive floral notes of violets and fragrant dried herbs such as fresh sage with a slight hint of sweet tobacco all backed with notes of plush blue and black fruits. The wine is perfectly balanced and delivers bountifully with enticing flavors of plum, black cherry, black currant, caramel and spice that is all seamlessly laced together by fine-grained tannin and perfectly balanced acidity giving this wine flight, structure, and length.

A fun wine that can easily be enjoyed on its own anytime and favorably paired with a wide variety of cuisines. This wine will gracefully cellar age, but with proper decanting can be enjoyed anytime. I do recommend drinking within the next eight years to capture all the Cab Franc personality. Enjoy!

-Michael Trujillo, Winemaker

Origin 100% Napa Valley

Cases Produced 71 Blend Composition 95% Cabernet Franc 3% Cabernet Sauvignon 2% Petit Verdot Maturation Aged 20 months 100% French Oak

Bottled May 22, 2024 *Technical Notes* pH – 3.67

TA - 5.9 g/L

RS - 0.5 g/L

Alc. - 14.8% by volume