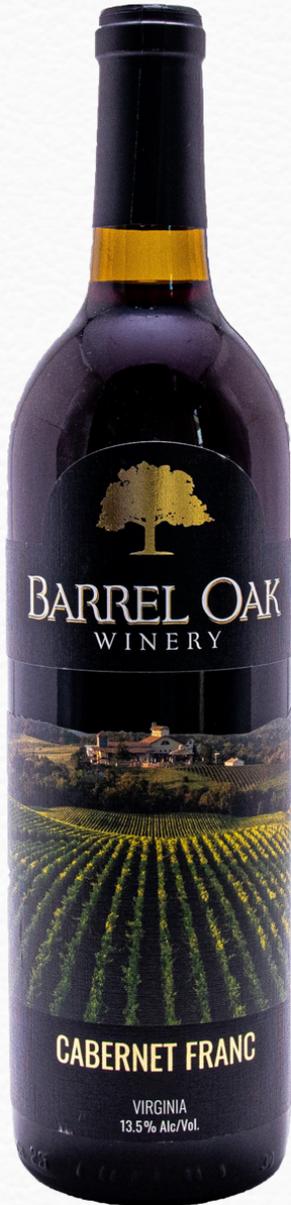


Barrel Oak Winery & Brewery

Cabernet Franc



Barrel Oak's Cabernet Franc and Cabernet Sauvignon are grown on the best vineyard block on their site. Ranging from 700-900 feet in elevation with rocky limestone and great air flow, this is an ideal block for Cabernet Franc in Virginia's Middleburg AVA. The vineyards are high-density planting, meaning the Cabernet blocks are planted with 2.5" spacing in between vines. Fewer clusters per vines, pushing more concentrated flavors per cluster.

Vinification: The grapes were fermented in 1-ton bins using native yeast and cultured yeast to increase complexity and depth of flavor. This Cabernet Franc had an extended maceration phase of 20-25 days.

Aging: 20 months in 85% French Oak and 15% American Oak.

Grape varieties : Cabernet Franc

Soil : Rocky limestone

Tasting notes :

This Cabernet Franc initially smells of blackberry, bright cherry, and white pepper; as the wine opens and releases more aromas, it smells of vanilla and smoke. It boasts a rich mouthfeel with medium body and nice acidity. Balanced with well-integrated tannins that will age nicely in your wine cellar.

