

Barrel Oak Winery & Brewery

Cabernet Franc

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 boosts a rich mouthfeel with medium body and nice acidity. Balanced with well-integrated tannins that will age nicely in your wine cellar.

Banville
Wine Merchants

www.banvillewine.com

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