



**2014 STEELE
CABERNET FRANC**

Our winemaking uses warm fermentation followed by pressing and racking. The wine is aged for 14 months in barrel. Aromas of raspberry with peppery undertones, flavors of blueberry and raspberry, and notes of coffee and cocoa; mild tannins and a lingering finish make this Cab Franc an ideal wine. Try this wine with a range of dishes from roasted pork to lamb gyros.



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