



2013 Cabernet Franc

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

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