

2018 Carr Cabernet Franc

Método Portuguese, Santa Ynez Valley



VINTAGE: 2018

APPELLATION: Santa Ynez Valley

COMPOSITION: 100% Cabernet Franc

PRODUCTION: 52 Cases

VINEYARD: Rossi is a high density vineyard planted in the Happy Canyon AVA. This area of the valley has a very hot climate with many summer days that reach temperatures over 100 degrees, producing the perfect growing conditions for these grapes. The rocky soils of the foothills stress the vines into producing smaller clusters with richer flavors.

WINEMAKING: This is the first wine made by Carr Winery in the style of the Portuguese, Método Portuguese. We allowed the grapes to ripen to the highest possible sugar levels. The fruit was then fermented in small bins and foot stomped to extract the deepest flavors. The fermentation was then stopped keeping the slightest amount of residual sugar and then aged 4 years in French oak barrels.

TASTING NOTES: The wine is smooth with candied cherry and peppers on the mid palate with a big long finish. Perfect after any meal.

RETAIL PRICE: 75.00