

2022 Carr Cabernet Franc

Santa Ynez Valley



VINTAGE: 2022

APPELLATION: Santa Ynez Valley

COMPOSITION: 100% Cabernet Franc
Clones: 01, 332

PRODUCTION: 525 Cases

VINEYARD: This Cabernet Franc comes from two vineyards: Rossi Vineyard and Camp Four Vineyard. Both of these vineyards are planted in the eastern end of the Santa Ynez Valley. This area of the valley has a very hot climate with many summer days that reach temperatures over 100 degrees, which produce the perfect growing conditions for these grapes. The rocky soils of the foothills stress the vines into producing smaller clusters with richer flavors.

WINEMAKING: The grapes are hand picked, lightly crushed, and then fermented for 14 days on the skins. 20% whole clusters are used in the fermentation. Once fermentation is complete, the wine is pressed and then aged for 20 months in French oak barrels.

TASTING NOTES: The wine has aromas of forest floor, bell pepper, and mushroom with a juicy mouthfeel, followed by flavors of dark chocolate and blue fruit. This striking wine ends with a firm, round finish.

RETAIL PRICE: 50.00