

2022 CABERNET FRANC NAPA VALLEY

The 2022 Cabernet Franc opens with captivating aromas of black cherry, red plum, fennel seeds, hints of violet, and sweet toasted oak. This expressive red wine reveals a layered palate with notes of fresh raspberry, strawberry jam, dried sage, cigar box, and vanilla. It is subtly balanced, featuring elegant tannins, layers of sweet fruit, dried herbs, and baking spices.

VINEYARDS & VINTAGE

Grown on our Suscol Springs Vineyard, the 2022 Cabernet Franc exudes its Napa terroir in the glass. The cool, Pacific-influenced climate of southern Napa, combined with rocky and well-draining soils, generates ideal conditions for deeply colored and aromatic Cabernet Franc.

The 2022 season was mild and even, with summer days characterized by moderate heat and steady ripening. Drought conditions persisted across Napa Valley, which allowed vines to naturally control their vigor and yields – resulting in concentrated flavors and aromas.

WINEMAKING

We harvested the Cabernet Franc in the early morning to retain freshness and vibrant acidity in the grapes. After fermentation in small lots, the wine aged for 17 months in 57% new French oak barrels, 43% natural. The barrels were selected from specific forests in France and toasted to Cakebread Cellars' specifications to ensure a beautiful integration between Cabernet Franc's inherent qualities and spicy oak notes. The result is a red that avoids dominant oak flavors while deftly balancing fruit intensity, minerality, spice, and freshness.

GRAPE VARIETY

99% Cabernet Franc, 1% Petit Verdot

VINEYARDS

Napa Valley

HARVEST DATES

September 10-21, 2022

WINEMAKER

Niki Williams

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NOTES

ALCOHOL	14.1%
ACIDITY	0.59G/100ml
PH	3.58
BOTTLE	April 2024
AGING	Aged 17 months in 57% new French oak, 43% neutral French oak