



2017 T'Jara Cabernet Franc

83% Cab Franc
14% Cab Sauv
2% Merlot
1% Petit Verdot

Appellation: North Fork of Long Island

TA: 5.44 g/L

pH: 3.66

Fermentation: 3-4 weeks on skins

Aging: 8 months in Hungarian Oak

Residual Sugar: 0 g

Alcohol: 13%

Tasting Notes

A beautiful magenta hued wine with notes of oregano, cracked pepper, and a hint on anise on the nose. This bold red has a burst of fruit on the pallet with notes of raspberry and red cherry and a slight spiciness on mid-pallet giving way to an elegant soft finish with the slightest hint of vanilla.

Production Notes

This beautiful Cabernet Franc spent 3-4 weeks in contact with the skins to extract color and tannins. After fermentation, this wine spent 8 months in the barrel before being bottled on June 20, 2018.

Food Pairings

A delicious sipper this bold red pairs beautifully with a wide range of foods including swordfish, pork, chicken, and duck.

