

Pearmund Cellars  
2018 Cabernet Franc

Bottled: August 2019

Winemaker's notes: October 2020

Cabernet Franc is quickly gaining status as one of Virginia's top red varieties and our 2018 Cabernet Franc is a prime example of what the variety can do. Cabernet Franc is traditionally grown in the Bordeaux region of France and, interestingly is one of the parent grape varieties of two other notable Bordeaux grapes, Cabernet Sauvignon and Merlot. We fermented our 2018 Cabernet Franc in one-ton bins and managed the cap with punch downs for temperature regulation as well as flavor, color, and aroma extraction. After pressing off the skins, our Cabernet Franc aged 10 months in American oak barrels and an additional 12 months in bottle prior to release.

Aromas of blackberry, blueberry, dried leaves, and hints of pepper are present on the nose. Silky tannins and similar flavors combine with additional notes of dried cherry and vanilla on the palate.

Enjoy now or lay down for 7+ years.

Serving recommendations: 60-65° F

Laboratory specifications:

Alcohol: 13.5% abv

pH: 3.74

