

2019 SIGNATURE SERIES CABERNET FRANC



WINE CLUB
Quarterly Allotment
Autumn 2024 Winemaker's Selection

VARIETAL COMPOSITION	Cabernet Franc 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 29, 2019	
	Tonnage: 0.325	Brix: 21°
TECHNICAL DATA	ABV: 13%	RS: 0%
	TA: 6.15 g/L	pH: 3.8
COOPERAGE	20 mo. Neutral French Oak	
PRODUCTION	50 Cases	

TASTING NOTES

This wine offers aromas of strawberry, raspberry, bell pepper, dried chili, black pepper, vanilla, sweet tobacco, dried cherry, and graphite. The flavors include dried cherry, strawberry, jam, caramel, dried chili, vanilla, and burnt sugar. It has a medium body, medium tannins, and moderate acidity, with a smooth, palate-coating texture. The wine is best enjoyed immediately after opening.

PAIRING NOTES

Cabernet Franc pairs exceptionally well with herbed farrotto, enhancing its earthy flavors, and complements roasted pork and beef stew with its balanced tannins. It also pairs beautifully with lamb gyros, barbecue mushroom pizza, and Cacio e Pepe mushroom gnocchi, bringing out the savory and herbal notes in each dish.

Preferred Dish: Cacio e Pepe Mushroom Gnocchi

WINEMAKING NOTES

We followed our standard protocol with our 2019 estate Cabernet Franc, with 20 months aging in Neutral French Oak.

VINTAGE NOTES

The 2019 vintage was a very good year for red winemaking! There was a lot of rain in the spring/early summer. Around late summer early fall we saw it dry up and we were able to attain ripe fruit! Lots of great tannin and color in the red varieties. The cabernet franc was no exception to this, it is one of the better wines from this vintage!

HAWK HAVEN
Vineyard & Winery