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## 2022 Cabernet Franc Rosé

ESTATE GROWN – SANTA YNEZ VALLEY

Our 2022 Cabernet Franc Rosé is a crisp, refreshing wine from the Santa Ynez Valley, reflecting a dry European style with a fruit-forward California flair. A wine for all seasons that really shines during the spring and summer.

### WINEMAKING

The grapes were picked on the earlier side at 23 Brix for dedicated rosé production and the retention of fresh acidity. After hand harvesting at night, the fruit was pressed immediately to achieve a delicate rosé hue and pure fruit flavors. The juice was cold settled for three days, then racked and fermented in stainless steel. Winemaker Adrian Bolshoi added the yeast at 55 degrees—just warm enough to ensure that the wine would finish dry while retaining bright aromatics. After fermentation, the wine was racked off the lees and cold aged in stainless steel for six months to ensure bright flavors and textural crispness.

### TASTING NOTES

The 2022 Cabernet Franc Rosé offers summery aromas of cherry blossom, kiwi, watermelon and lime. The palate is bright and lively, delivering zesty flavors of strawberry, tangerine, honeydew and peach with hints of citrus and light spice. The finish is beautifully weighted with refreshing acidity and lingering minerality.

### FOOD PAIRING

The 2022 Cabernet Franc Rosé is a wine that is made for carefree moments and meals. Recommended pairings include Baja-style fish tacos, light pastas, cilantro-lime chicken flatbread, and cheese and charcuterie.

### VARIETAL COMPOSITION

100% Cabernet Franc

### AGING REGIMEN

6 months in stainless steel

**pH** 3.70

**TA** .55

**ALC** 13.5%

**CASES** 328

**SRP** \$40



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