



2020 29 ESTATE CABERNET FRANC



Composition: 92% Cabernet Franc, 8% Cabernet Sauvignon

Harvest Date: September 21 – September 23, 2020

Barrel Age: 20 months, 70% new, 100% French oak

Cooperage: Artisan, Taransaud, Ermitage, Saury

Bottling Date: June 8, 2022

Alcohol: 14.8%

pH/TA: 3.77 / 0.55

Release Date: October 1, 2023

Cases Produced: 137

THE VINEYARD The 29 Estate Vineyard sits on a hillside just at the “pinch” of Napa Valley’s hourglass shape. Planted in 2000, our small cabernet franc block lies on a northwest-facing slope at the southern edge of the 29 Estate —providing the gorgeous vineyard view from the winery’s terrace. A tree line provides afternoon shade in this stressed, rocky block that has incredible drainage, producing deeply concentrated fruit at harvest time.

THE VINTAGE As a result of the dry and temperate winter, the 2020 bud-break began a few weeks earlier than average. Spring did not bring much relief for growers in terms of water supply and irrigations were started early and continued frequently throughout the growing season. The vintage will forever be remembered by the August 14th extreme heat wave followed by an unprecedented round of over 11,000 lightning strikes across Northern California over a 36 hour period. The rest of the growing season and resulting harvest was more like an action packed movie than grape growing or winemaking. We came together as a team, however, and worked extremely hard, at times in dangerous circumstances, to produce a portfolio of beautiful, well-balanced, meticulously-crafted 2020 Vineyard 29 wines.

THE WINE Our steepest planting on the estate and just under 2 acres planted, the ‘29 Estate’ Cabernet Franc vineyard yielded a beautifully polished wine in 2020 with aromas of ripe boysenberry, cedar, anise and incense. The mouthfeel is quick to expand and completely coats the palate with juicy red and black fruits, mocha, potpourri, and dried mountain sage. Hints of graphite and mineral notes are present throughout, as this full-bodied Franc expands on the palate. Fresh acidity and firm, silty tannins provide excellent backbone and promise stellar cellaring potential.