



Gibbs Cabernet Franc



Varietal: 100% Cabernet Franc

Elevation:

Practice:

Dry Extract:

Appellation: Napa Valley

Production: 287

Alcohol: 14.8%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Classic Cabernet Franc that offers a lighter body and more peppery notes than our staple Cabernet Sauvignon, with delicious flavors of blackberry, blueberry, plum and subtle herbal undertones.

Aging:

14 months French oak

Winemaking:

Food Pairing:

Chicken, pork, roasted or grilled, beef, duck, sausage, lamb, veal.

Accolades:

2016 Wine Enthusiast – 90 pts

Antonio Galloni Vinous – 91 pts