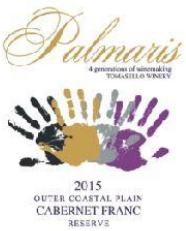
2015 Palmaris Cabernet Franc



This fine red is composed of 77% Cabernet Franc, 18% Cabernet Sauvignon and 5% Petit Verdot. Aged in French Nevers and American Oak for 32 months. The musts were fermented in contact with the skins for a period of 14 days and were vinified using a Saccharomyces cerevisiae yeast originally isolated from a Languedoc terroir. They were made in separate lots between September 28 and September 30, 2015 and subsequently transferred to a combination of French Nevers and American Oak in January 2016. Malo-lactic fermentation was effectuated in oak where they remained for 32 months until July 2018. The wines were then assembled into one blend and bottle in early September 2018.

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