



VINEYARD
NELLIGAN ROAD

VARIETAL
CABERNET FRANC

AVA
SONOMA VALLEY

FERMENTATION
NATIVE YEAST

ÉLEVAGE
14 MOS.

COOPERAGE
NEUTRAL OAK

TOTAL ACIDITY
5.3 g/L

pH
3.68

ALCOHOL BY VOLUME
13.4%

PRODUCTION
1,200 BTLS

NOTES

Our first GAIL bottling where we have actually blended two vineyards to make one wine and we couldn't have been happier with the result. Native fermentation in stainless steel tanks followed by 16 months of sur-lie aging in neutral oak helped us tame the savory side, bringing forth the wine's natural fruit profile.

This will be our last Cabernet Franc release for a while. We highly recommend stashing this one

blackberry, menthol, graphite,

THE VINEYARDS

While GAIL wines are traditionally single vineyard wines, in 2020 we found two beautiful Cabernet Franc vineyards on Nelligan Road up Nuns Canyon. Young Franc vines from the Deering Vineyard was located at the bottom of the road yielded very little so we supplemented the lot with much older Franc from the Nuns Canyon Vineyard at the very top of the hill.