



2008 Cabernet Franc

Rennie Vineyard

Estate Grown Certified Organic Grapes

Blended with 9% Merlot, this Cabernet Franc (mother grape to Cabernet Sauvignon) is medium bodied and well balanced at a restrained alcohol level. It was aged for 18 months in French oak barrels to help smooth the tannins and matches a wide range of food including white meats.

Our favorite cheese pairings: French nutty cows milk Morbier, Italian Gorgonzola, and soft, rich sheep milk Brebis Rouse (French).



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