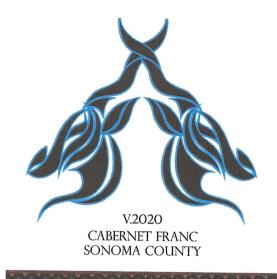
FOURHORNS



Viticultural Appellation

Hillside fruit has long been preferred for its intensity and ability to age in the bottle. The vineyards above Lake Sonoma have become the preferred sourcing region for exceptional red wines. The combination of elevation and slow maturation and dramatically reduced tons per acer have combined to create some of the best wines coming out of Sonoma County. This wine is a stunning example of exceptional Cabernet Franc. Unlike wines from rich valley floor vineyards, the color and fruit is bright and intense. The ability to age gracefully in the bottle over many years does not distract from the instant enjoyment to be had pulling the cork today. Aged in new French medium toast barrels 17 months, the influence of this no holds barred attempt to create an expressive wine are obvious. Enjoy.

Tasting Notes

The 2020 Four Horns Cabernet Franc is drawn from fruit grown on the dramatic hillsides above Lake Sonoma. Here the four peaks that define the growing region jut up into the sky like horns. Not only does the elevation influence the intensity of fruit, but the dramatic incline reduces the retention of moisture stressing the vines producing the level of concentration needed for great wine. The wine displays intense color and layers of currant, sweet cigar, chocolate and berry. Built to age for eight to fifteen years, this wine will develop in the bottle each year leading to a wonderful conclusion. Serve with spicy sausages, red meats, stinky cheeses and delight friends with and alternative to Cabernet Sauvignon.

Wine Origin: Sonoma County

Vintage: 2020

Blend: 95% Caernet Franc, 5% Cabernet Sauvignon

pH: 3.69 Alcohol: 14.1%