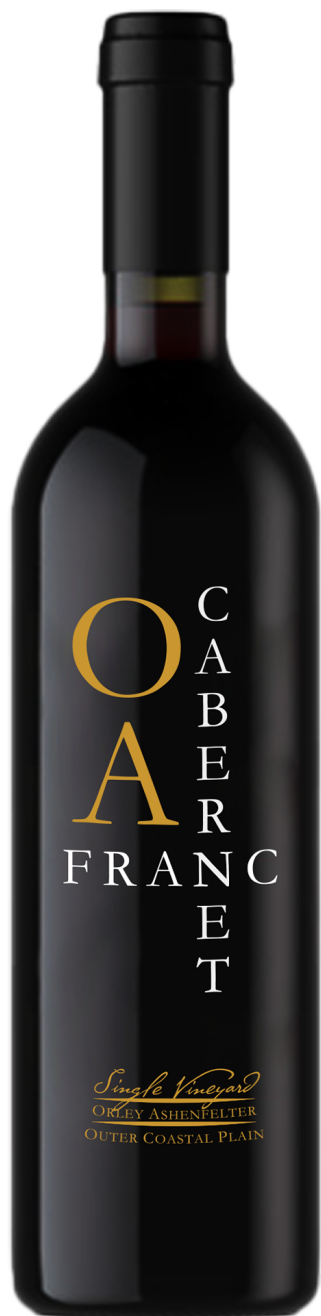


# 2020 OA Cabernet Franc



WINE CLUB  
Quarterly Allotment  
Winter 2022 Winemaker's Selection

VARIETAL COMPOSITION	Cabernet Franc 98%, Petit Verdot 2%	
APPELLATION	Outer Coastal Plain	
VINEYARD	Orley Ashenfelter Vineland, NJ	
HARVEST	October 15, 2020	
	Tonnage: 2.5	Brix: 20.4°
TECHNICAL DATA	ABV: 11.6%	RS: 0%
	TA: 6.15 g/L	Ph: 3.76
COOPERAGE	Neutral French Oak 14 months	
PRODUCTION	98 Cases	

## TASTING NOTES

The 2020 OA Cabernet Franc is still a young wine and will continue to integrate and mature in bottle. It is currently drinking well, with complex aromatics of musk, vanilla, dark fruits and baking spices. On the palate, brighter, young fruits shine through as notes of cherry and blueberry, softened by notes of chocolate and medium tannins on the finish.

## PAIRING NOTES

A robust, tannic wine that develops nicely with decanting. The tannin profile will soften substantially while maintaining its aromatic and flavor intensity. Best enjoyed with a rich, warm meal or savory, soft cheeses.

**Preferred Dish:** Winter Stew

## WINEMAKING NOTES

Our 2020 vintage received some special attention and care with a new piece of machinery from Australia used to enhance tannin and color extraction during maceration. This practice shines through in this wine via the depth of the tannin structure and color intensity.

## VINTAGE NOTES

2020 started off with all of the perfect weather conditions, dry and warm. This lasted for most of the season. Fortunately, these conditions determined the outcome of the fruit quality as the rain set in around harvest.

HAWK HAVEN  
Vineyard & Winery