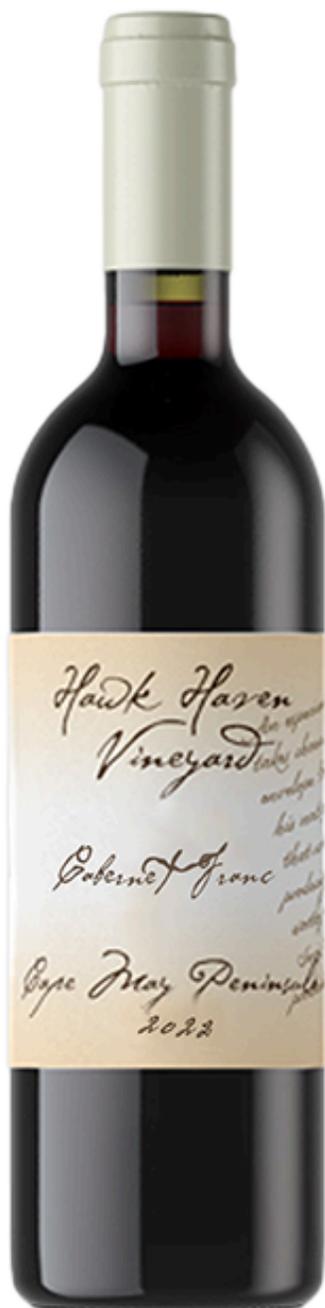


2022 SIGNATURE SERIES CABERNET FRANC



WINE CLUB
Quarterly Allotment
Spring 2025 Winemaker's Selection

VARIETAL COMPOSITION	Cabernet Franc 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 29, 2022	
	Tonnage: 1.66	Brix: 23°
TECHNICAL DATA	ABV: 13%	RS: 0%
	TA: 6.3 g/L	pH: 3.65
COOPERAGE	19 mo. Neutral French Oak	
PRODUCTION	51 Cases	

TASTING NOTES

A ruby-hued wine with high clarity, offering aromas of raspberry, plum, red chili pepper, black peppercorn, cedar, and crushed stone. The palate mirrors these flavors with added notes of raspberry jam, cherries, and a touch of spice. Medium-bodied with firm yet rounded tannins, bright acidity, and a mineral-driven finish. The influence of new French oak adds depth, enhancing its complexity as it continues to age.

PAIRING NOTES

This wine's acidity and firm tannins pair beautifully with bold flavors. Savory Lamb Gyros/Kebabs pair well with the peppery spice and red fruit notes.

Preferred Dish: Grouper Puttanesca

Bright acidity cuts through the rich tomato and olive flavors, complementing the fresh, flaky fish.

WINEMAKING NOTES

We followed our standard protocol with our 2022 estate Cabernet Franc, with 19 months aging in Neutral French Oak.

VINTAGE NOTES

The 2022 vintage at Hawk Haven was one of the best yet, with hot temperatures and minimal rain leading to optimal fruit maturity, harvested 2-3 weeks earlier than usual. While riper fruit posed some winemaking challenges, careful adjustments resulted in beautifully balanced wines. The Cabernet Franc, in particular, showcases elegance, complexity, and a refined mouthfeel.

HAWK HAVEN
Vineyard & Winery