

Pearmund Cellars Cabernet Franc

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United States - Virginia

Cabernet Franc is quickly gaining status as one of Virginia's top red varieties and Pearmund Cabernet Franc is a prime example of what the variety can do.

Aromas of blackberry, blueberry, dried leaves, and hints of pepper are present on the nose. Silky tannins and similar flavors combine with additional notes of dried cherry and vanilla on the palate.



Specifications

Varietals	100% Cabernet Franc
Vinification	Cabernet Franc was fermented in one-ton bins and the cap was managed with punch downs for temperature regulation as well as flavor, color, and aroma extraction. After pressing off the skins, the wine is aged 10 months in American oak barrels and an additional 12 months in bottle prior to release.
Production	360 (9-liter cases)
Pairings	Gouda, olive tapenade.

Codes, Weights and Measures

UPC	7 84585 01085 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01085 8
Case Weight	35
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 25.99 USD 750mL Bottle

Reviews and News

- 2016 Pearmund Cellars Cabernet Franc - GOLD MEDAL - San Francisco Chronicle Wine Competition 2018
- 2016 Pearmund Cellars Cabernet Franc - GOLD MEDAL - Indy International Wine Competition 2018
- 2016 Pearmund Cellars Cabernet Franc - 90 PTS - JS