



FRANC

"DRINK WITH FRIENDS AFTER PUTTING IN A HARD DAY'S WORK."

VINTAGE // 2021

VARIETAL // 100% CABERNET FRANC

VINEYARDS // HINTERLAND (*ORGANIC*), DRY CREEK, DOS ROBLES

APPELLATION // PASO ROBLES

FERMENTATION // 50% WHOLE CLUSTER FERMENTATION IN OPEN TOP BINS WITH NATIVE YEAST

ÉLEVAGE // 7 MONTHS IN NEUTRAL FRENCH OAK BARRIQUES AND NEUTRAL AMERICAN OAK FOEDER

TASTING NOTES // A RUSTIC PUNCH OF BLUEBERRIES, BLACK CHERRIES AND RED CURRANTS WITH A TOUCH OF MINT AND ROSEMARY.

PAIRINGS // ASADA TACOS, CHILI COOK OFFS AND BBQ CHICKEN PIZZA

ALCOHOL // 12.5%

UPC // 713382533867

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES**

We chose Cabernet Franc grapes from three different vineyards across Paso Robles. Each lot was fermented 50% whole cluster in 1 ton open-top fermenters. Length of fermentation varied between 10 days and 2 weeks before pressing off. We aged 80% of this vintage in seasoned, large format American Oak Foeders ranging from 1,200 to 1,500 gallons. The remaining 20% was aged in 225L neutral French oak barrels. A Field Recordings classic. Great to drink with friends after a hard days' work.

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