

2022

# TOKI NO KAWA CABERNET FRANC

## WINEMAKER'S NOTES

Reminiscent of right bank Bordeaux, the wine has a mix of black cherry and plum with accents of dried herbs, licorice, and tobacco.

## VINIFICATION PROCESS

The grapes were 100% de-stemmed then native fermented in stainless steel tanks. The cabernet franc was macerated on the skins for two weeks with twice daily pumpovers and pressed at dryness. After malolactic fermentation was completed, the wine was racked and blended with 20% cabernet sauvignon for additional texture and depth. The blend was aged in 20% new French Bossuet oak for 18 months with minimal racking to preserve freshness and aromatics.

## STORY

Japanese for "Time's River", Toki No Kawa is a reminder to savor each fleeting moment. The deer on the label represent the Chiang family- Peter, Azumi, and Rio. As this wine ages and changes over time, so too will young Rio.



### WINEMAKER

Steve Matthiasson

### APPELLATION

Oak Knoll District of Napa Valley

### VINEYARD

Meadowbrook Farm Estate

### CASES

250 750mL

### TA

5.7 g/L

### PH

3.70

### ALC

13.5%

### WINE ENTHUSIAST- 93 PTS

*An example of what makes Cabernet Franc attractive: open aromatics, complexity, poise. Dark stone fruits stay fresh and mouthwatering with a mix of resinous herbs, fennel, and a dusty finish of earth. Nuanced and attractive.*



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