

breaking bread



2022 Cabernet Franc Mizany Vineyard, Dry Creek Valley

Varietal:	100% Cabernet Franc
Appellation:	Dry Creek Valley
Harvest:	August 2022
Fermentation:	100% whole cluster in open top fermenters
Alcohol:	12.8%

Winemaker Notes:

This is the inaugural vintage of Cabernet Franc for Breaking Bread. We were inspired to make a Chinon-style wine that is light, fresh, and approachable. It was fermented whole cluster in open top fermenters and aged in 100% neutral French oak barrels for 7 months.

Vineyard Description:

This Cabernet Franc is grown in our 16-acre estate Mizany Vineyard, which is situated just off Dry Creek Road in the famous Cortina Gravel of Dry Creek Valley. This gravelly soil is well drained and makes for very expressive wines. The vineyard is farmed organically and is undergoing certification through CCOF.

Tasting Notes:

This wine offers a flinty bouquet that is framed with dusty cherry fruit and an herbaceous finish. It is an ideal food wine and will shine when paired with savory stews and comfort foods. While it will stand up to heartier meat dishes, it will not overpower more delicate seasonal fare.