MAZZACANO CELLARS



2020 CABERNET FRANC

YAKIMA VALLEY AVA

"When wine flows in, wit flows out."

— English Proverb

Mazzacano Cellars is the culmination of lifetimes of love for wine. Our wine bridges generations from an Italian immigrant creating wine in his basement during prohibition, to passionate professionals in the modern wine industry. From our family to yours, cheers to following your dreams.

WINE DATA

Composition	100% Cabernet Franc
Case Production	229
Aging Process	18 Months 80% Concrete 20% Neutral French Oak
Bottle Date	August 2022
Release Date	August 2023
pH Total Acidity Alcohol	3.66 .51 14.5%

TASTING NOTES

This vintage we switched to mostly concrete aging for our Cabernet Franc. The result is a rustic-style wine with minerality and more nuances. Going to mostly concrete allows the fruit to be the shining star-which includes hints of blackberry and cherry. The bright acidity, silky tannins and lingering finish round out this pretty wine.

FOOD PAIRING

Pot-Roast Chicken Cooked in Herby Crème Fraîche Full recipe available on the web @ WitCellars.com

Prosser:

505 Cabernet Ct. Prosser Vintner's Village 509.786.1311

Woodinville:

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WitCellars.com



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