"Cab Franc"

VINTAGE: 2025

VARIETAL: 100% *Cabernet Franc*

APPELLATION: *Paso Robles*

CASES MADE: 1550

ALC: 13.1%

TASTING NOTES:
Fresh pepper, blueberry, plum, violet, and earthy.

PRODUCTION:
100% *destemmed. Grapes are cold soaked for 4 days before fermentation, Fermented temp control for 12 days.*

ON FERMENTATION:
Fermented on skin for 20 days.

ON ELEVAGE:
30% in Concrete tank, 70% in neutral French oak.

RATING:
93pts Wine Enthusiast, Editor's Choice



93
Editor's Choice
Wine Enthusiast

UNION SACRÉ WINES

Est. 2014

UNION SACRÉ IS FOCUSED ON DELIVERING WINES THAT STRIKE A BALANCE BETWEEN SUNSHINE AND PLEASURE. THESE ARE NOT WINES OF PRIVILEGE AND POWER, THESE ARE WINES MADE FROM A LIFETIME OF LABOR FOR THE UNTELEVISED TABLES THAT UNITE THE HEART OF THE WORLD.

OWNER + WINEMAKER: *Xavier Arnaudin* | XAVIER@UNIONSACRE.COM | 805.369.2777