



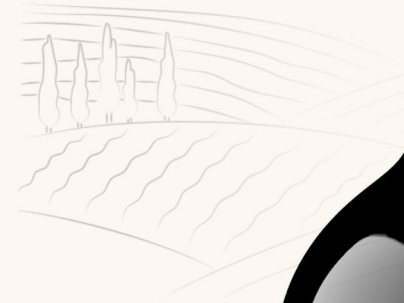
BARREL OAK
WINERY & BREWERY

2022 CABERNET FRANC

Middleburg AVA · Estate Grown · 100% Cabernet Franc

A VINTAGE WORTH REMEMBERING

2022 was a bountiful harvest, delivering a slightly higher yield per acre alongside solid, good quality fruit. A season that rewarded patience in both the vineyard and the cellar.



TECHNICAL DATA

Vintage: 2022

Varietal: 100% Cabernet Franc

AVA: Middleburg AVA

Harvest Date: Mid Oct 2022

Harvest Brix: 24

Harvest pH: 3.89

Finished pH: 3.72

Tons Harvested: 9.8

ABV: 13.5%

Oak: 85% French, 15% American

Aging: 20 months

Vessel: Oak Barrels

Malolactic Fermentation: Yes

Cases Produced: 539

Bottled: June 2024

THE VINEYARD

Our Cabernet Franc is grown on one of the best vineyard blocks on site, ranging from 700 to 1000 feet in elevation with excellent airflow. High-density planting with 2.5 feet between vines naturally limits clusters per vine, concentrating flavor and structure in every berry. Barrel Oak sits at the heart of the Middleburg AVA, one of Virginia's most unique winegrowing regions. The area's soil composition, particularly its granite and gneiss foundation, provides excellent drainage, backed with ideal elevation ranges and consistent airflow, all key elements that contribute to the exceptional terroir of Northern Fauquier and the greater Middleburg AVA.

THE CELLAR

9.8 tons of handpicked fruit were fermented in one-ton bins using a combination of native and cultured yeast to build complexity and depth of flavor. Following primary fermentation, the wine underwent an extended maceration of 20 to 25 days before aging for 20 months in 85% French and 15% American oak. Still young at release, this wine will reward those who give it time, with the body becoming bolder and the tannins softening through 2030 to 2032.

IN THE GLASS

Aromas of blackberry, bright cherry, and white pepper open the nose. As the wine breathes, notes of vanilla and subtle smoke begin to emerge. Rich and full on the palate, with a medium body, nice acidity, and well-integrated tannins that will only improve with time.

AT THE TABLE

The 2022 Cabernet Franc is a natural companion to a satisfying, well-prepared meal. Pork tenderloin is a classic match, where the wine's bright cherry and earthy complexity play beautifully against the delicate richness of the meat. Simple preparation lets the wine lead.

