



Edgebaston 

DAVID FINLAYSON
CABERNET FRANC

2016

The 5 tons Cab Franc grapes were carefully sorted and crushed whole berry into a 5 ton fermenter. After 3 days cold soak and allowing spontaneous fermentation to take place, pumpovers occurred 3 times per day for 14 days. A wine for maturation and enjoyment when the time is truly ripe for the reward.



Southern Starz Inc.



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