



2022 MESO by LXV - CABERNET FRANC FROM G2N VINEYARD

100% Cabernet Franc

Retail: \$150 Cases Produced: 96

alc 14.9% | pH: 3.9 | RS: 0.0

TASTING NOTES

Color | *Ruby red with a vibrant, lively hue.*

Nose | *Fresh Rainier cherries, strawberries and herbs on the nose. Hints of pink peppercorn, rose petals, and vanilla.*

Palate | *This is a weighty wine on the palate, certainly the fullest body of all the Francs in the lineup. The texture is very chewy, presenting a powerful tannin structure that will be sure to stand up to any protein its paired with. As it moves across the tongue, additional notes of cassis, herbs de Provence, and fresh ground espresso show through.*

VINEYARD - G2N, Willow Creek District of Paso Robles

Growers of the maximum number of 100 point wines in Paso Robles

G2N embodies sustainable farming practices, aiming for low-yield, high-quality grape production. The terrior boasts limestone-rich soils, steep slopes, and cooling marine breezes. These elements create ideal conditions for producing Cabernet Franc, producing a wine with profound acidity, ripe tannins, and a balanced elegance.

2022 was our first chance to work with Bill Gibbs soon to be famous G2 North property and we were not disappointed! The Meso CF has bright fruit and powerful structure that will pair with anything from the most delicately seasoned carpaccio to a dry aged tomahawk and anything in between!

2.2 tons/acre | Brix at Harvest: 26.6 Brix

WINEMAKING & ELEVAGE | *Winemakers: Jeff Strekas & Frederick Ammons*

The fruit was harvested on October 18th, early in the morning, and processed cold into a jacketed stainless steel tank. The fruit was fermented and macerated on skins for 20 days before pressing to barrel. 50% new French oak barriques (Quintessence Montpensier and Darnajou), 50% used French oak

This lot was unfiltered and unfined.

