



2024 Blanc de Franc, Eckert Vineyard, Paso Robles

100% Cabernet Franc

Retail: \$70 Cases Produced: 250

alc 13.7% | pH: 3.17 | RS: 0.0



TASTING NOTES

Color | Rich, golden hue with brilliant clarity.

Nose | This wine opens with estery notes of plantain and white peach, layered with tropical hints of lilikoi and pineapple. As it warms, delicate aromas of vanilla, rose petal, and fresh-cracked coconut emerge, adding floral and exotic depth.

Palate | A rich, textured body with weighty fullness moves slowly across the tongue, revealing honeycomb and lanolin alongside continental notes of apricot and Anjou pear. Subtle mineral nuances of crushed seashells add intrigue. The finish is long and smooth, with a “S’mores Brulee” complexity—crème brûlée, marshmallow, and graham cracker—with just a touch of fresh grassy herbs. An unbelievably unique expression of the Cabernet Franc variety.

VINEYARD - Eckert Vineyard, Adelaida District, Paso Robles AVA

Nutrient-deficient, well drained soils that stress the vines early. Open canopy architecture maximizes sun exposure in just the right spots to help burn off pyrazines for an early, white wine harvest.

3.0 tons/acre | Brix at Harvest: 22.8 Brix

WINEMAKING & ELEVAGE | Winemakers: Jeff Strekas & Frederick Ammons

10 barrels - 33% new French oak (Tonnelliere Tremeaux Blond Speciale barrels)
33% once-used, and 34% neutral French oak)

This wine is intended to feature the most delicate characteristics of the Cabernet Franc grape. Made from the same red fruit normally turned into red wine, this fruit is picked early and pressed gently to extract the most delicate free-run juice without the heavier color, flavors, and tannins of the press fractions. It is then cold-settled, helping any additional color to fall out. It is then fermented in French oak barriques where the wine is allowed to age sur lie for 8 months prior to bottling.

Neeta and Kunal Mittal founded **LXV** in 2011, inspired by their extensive travels, their love for Bordeaux and Brunellos, and their passion for food. The Armaan Estate in Willow Creek AVA boasts of some of the best growing sites in Paso Robles and will be the future home for Maison Mittal.

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