

Cabaret Frank No.2 'The Aviary', Old Vine Cabernet Franc



Producer: Boutinot USA
Winemaker: Samantha Bailey
Country of Origin: USA
Region of Origin: Lodi, California
Grapes: Cabernet Franc 85%, Cabernet Sauvignon 15%
ABV: 14%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

A marvellous, lean, moustached celebration of the mighty Cab Franc.

Tasting Note

A smooth, medium bodied and easy drinking wine that strikes a lovely balance with its blackberry, plum and dark cherry fruit characters coupled with classic varietal leafy tones. Made predominantly from Old Vine Cabernet Franc (85%), the balance being a harmonious blob of sibling Cabernet Sauvignon. The story and overall package may be light-hearted, but the wine inside is as ever, seriously good with oodles of drinkability!

Producer Details

Boutinot has been working with growers in California for over 10 years, constantly sourcing the best value from vintage to vintage, increasingly with specific estates sourcing old vine material that represents the best possible value for money. The current range of wines are sourced from the warm region of Lodi in Central California.

In The Vineyard

The grapes are harvested from 'old vines' (35 years) sourced from the single biggest Cabernet Franc vineyard in the world located in Lodi, Central California.

In The Winery

To enable the true flavours and characters of the Cabernet Franc (and touch of Cabernet Sauvignon) to shine through, no wood/oak has been used.

Awards & Press

2014 Vintage: Decanter World Wine Awards 2016 - Bronze

2012 Vintage: Sommelier Wine Awards 2015 - Gold

2012 Vintage: IWSC 2015 - Bronze

The Drum: Roses Creative Awards 2015 - Finalist 2015

The Drinks Business Awards 2015: Best Design & Packaging in Wine - Special Commendation

Food Recommendations

This is a food wine that really lends itself to vegetarian dishes. Try it with grilled eggplant or zucchini, or with meals containing green peppers (capsicums), cabbage, or herbs (particularly sage, thyme, rosemary or saffron).

A versatile wine that is also fantastic with tomato based dishes; lighter meats such as turkey or chicken, along with game meats like duck; and richer beef based dishes like steak or veal.

Harpers Global Design Awards 2014 – Gold for Best Range Design
2012 Vintage: "For the price, pretty incredible. 'Rich, complex and well-structured, with lots of dark morello cherries, plums and spices,' said team leader Andrea Briccarello. Gareth Ferreira of Launceston Place found 'slightly smoky, ripe red fruit aromas' on the nose, along with a palate of 'ripe blueberry and raspberry, soft tannin, nice balance and length'. Aim for the steak and stews with this one." Sommelier Wine Awards 2015, Judges Comments

One of Jane MacQuitty's 'Top 50 for Christmas' in The Times, 29th November 2014.