



2020 PRADO

The 2020 PRADO gushes with dark intense notes of blackberry, boysenberry and kirsch and hints of graphite. Smooth, rich and seamless, the dark fruited wine glides across the palate, building in intensity and weight as the structure unfolds, showing off the concentrated fruits and juicy acidity that goes on and on.

WINEMAKERS NOTES:

The grapes for this wine were hand selected in the vineyard when they were harvested from a singular block on September 26th and then hand sorted twice in the winery to make sure only the best reached the fermentation tank. Once in the tank, the grapes sat cold a few days developing color, flavor and aroma before starting to ferment. The tank was gently punched down and pumped over for 18 days to carefully extract all the color, aroma and flavor from the grapes. The juice was then drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in about two months and was aged for 21 months in small French oak barrels (29% new) and bottled in July 2022.

APPELLATION:	OAKVILLE
VARIETAL:	100% CABERNET SAUVIGNON
ABV:	14.9%
PH:	3.71
TA:	6.43
PRODUCTION:	344 CASES
MSRP:	\$175

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships.

Second-generation brothers Fernando & Manny Frias Jr. are now at the helm, and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.