



2019 FRIAS RESERVA

The 2019 RESERVA offers power, depth, balance and complexity. Aromas of dark cherry, black currant, dark chocolate, leather, violets, and spice jump from the glass. From its inky dark color to the finely developed tannins your senses will be ignited by this well-knit wine. Reserva is comprised of the best lots and barrels from our estate Vineyard.

WINEMAKERS NOTES:

The grapes for this wine were hand selected at harvest from two small vineyard sections on October 25 and October 29, then hand sorted twice in the winery to make sure only the best reached the fermentation tanks. Once in the tanks, the grapes cold soaked for a few days developing color, flavor and aroma before starting to ferment. The tanks were gently punched down and pumped over for 17 to 19 days to extract all the color, aroma and flavor from the grapes carefully, then the juice was drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in two month's time, and was aged for 19 months in small French oak barrels (55% new). Bottling took place May 2021.

APPELLATION:	OAKVILLE
VARIETAL:	100% CABERNET SAUVIGNON
ABV:	14.5%
PH:	3.82
TA:	5.83
PRODUCTION:	210 CASES
MSRP:	\$150

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.