



Fact

2020 CABERNET FRANC

WINEMAKER NOTES

Our Fact 2020 Cabernet Franc was produced from sustainable vineyards. WineShop At Home embraces sustainability. Many of our growers are mindful of conserving natural resources, protecting the environment and further enhancing relationships in their local communities. This young wine has a deep, dark red color. It displays plum, black currant and blueberry in the nose. There are also floral and spicy notes of black pepper, violet and toasted oak. The attack and the mouthfeel have a mild tannic intensity, which is great for enjoying now, but these extracted fruit tannins will soften over time.

VARIETALS

100% Cabernet Franc

APPELLATION
California



RELEASED
May 2021

SERVE
Room temp

AGING
3 - 4 years

ALCOHOL
14%



About the Brand

Irrefutable. Undeniable.
True. Fact.

FUN FACT

Sustainability refers to a range of practices that are not only ecologically sound, but also economically viable and socially responsible.

PAIRINGS

Grilled poultry | Kabobs | Beef tenderloin | Game meat | Brie | Camembert



4
SERVINGS

20M
PREP

8M
COOK TIME

TRY WITH
DRY REDS

Beef & Shiitake Kabobs

INGREDIENTS

- 1 pound boneless beef sirloin steak, cut into thin strips
- 1/2 cup Lawry's® Teriyaki With Pineapple Juice Marinade, divided
- 1 cup sliced shiitake mushrooms
- 6 green onions, cut into 4-inch pieces
- 1 teaspoon McCormick® Sesame Seed, toasted (optional)

DIRECTIONS

Place beef in large resealable plastic bag or glass dish. Add 1/4 cup of the marinade; turn to coat well. Reserve remaining marinade for brushing.

Refrigerate 30 minutes or longer for extra flavor. Remove beef from marinade. Discard any remaining marinade. Alternately thread beef, mushrooms and green onions onto 8 skewers.

Grill over medium heat 6 to 8 minutes or until beef is desired doneness, turning frequently and brushing with reserved 1/4 cup marinade. Sprinkle with sesame seeds, if desired.