



Fog Vineyards

2022 CABERNET FRANC

winemaker notes

Our 2022 Fog Vineyards Cabernet Franc was made to respect the varietal and terroir of Lodi. This wine displays blackberry, cherry and black currant aromas. Following this, notes of black pepper, oak, tobacco, cacao, and leather characters complete the rich nose. The wine has an elegant mouthfeel with medium length and intensity. The mid-palate is compact. Spicy characters and mild tannins coat the finish. It is a classic Cabernet Franc that can be enjoyed right away and for the next 5 years.

Appellation: Lodi

Varietals: 100% Cabernet Franc

Alc: 13.8%

Released: February 2024



About the Brand

Fog evokes mystery and romance. It's nature's blanket that shelters the grapes from overexposure to sunlight and preserves flavors. Let Fog create its special magic for you and your family and friends.



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profile

Nose: Blackberry | Cherry | Black currant | Black pepper | Oak | Tobacco | Cacao | Leather

Mouth: Elegant | Medium length | Spicy | Mild tannins



Serve: Room temp

Aging: 5 years

Vinotype: Tolerant

Pairs well with: Roasted chicken | Pasta Bolognese | Egg bites | Stuffed mushrooms | Cheddar | Havarti | Provolone

Similar to: Previous Fog Vineyards Cabernet Franc and Dusk Petit Verdot

Fun fact: As a parent of the almighty Cabernet Sauvignon, Cab Franc is revered by many of the top estates in the world for adding spice and pepper characters to red wines.



6
servings

5m
prep

15m
cook time

try with
dry reds

Garlic Parmesan Chicken

Ingredients

- 1 package McCormick® Air Fryer Garlic Parmesan Seasoning Mix
- 3 boneless chicken breasts, about 1 1/2 pounds
- 2 tablespoons vegetable oil

Directions

Place Seasoning Mix in shallow dish. Brush chicken with oil. Coat chicken on both sides with Seasoning Mix.

Arrange chicken in single layer in air fryer basket. Set temperature to 350°F.

Air fry 12 to 15 minutes or until chicken is cooked through (internal temperature of 165°F).