



MAJUSCULE

2022 | CONN VALLEY CABERNET FRANC

A quintessential expression of Cab Franc, showcasing our winemaker's signature style of elegance and balance. Aromas of vibrant blue and black fruits leap from the glass, gracefully intertwined with notes of baking spice. The palate is incredibly smooth, revealing rich and complex fruit flavors complemented by nuanced hints of baked bread, warm cinnamon, subtle oak, and delicate minerality. All these elements seamlessly integrate, culminating in a beautiful lingering finish.



We craft elegant, single-vineyard wines
from the Napa Valley.

WINEMAKING NOTES

APPELLATION

Shea Foster Vineyard. Conn Valley, Napa Valley

VARIETALS

98% Cabernet Franc & 2% Merlot

PRODUCTION

51 cases

RELEASE DATE

April 2025

FERMENTATION

Open-top fermenters

BARREL AGING

26 months in French oak (70% new)

DRINKING WINDOW

Hold for 3 years before drinking and age for
12 to 15 years.

TOTAL ACIDITY (TA)

3.8 g/L

PH

3.7

ALCOHOL

14.5%

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