



CABERNET FRANC

NEW YORK STATE

Taste Profile:

This blend of 75% Cabernet Franc and 25% Merlot exhibits aromas of red berry fruits with rich flavors of plum and berries and soft tannins on the lush, ripe finish.

Food Pairing Ideas:

Grilled leg of lamb, flank steak, hearty red sauces

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www.MILLBROOKWINE.com



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