

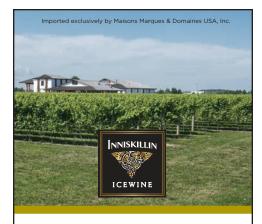
CABERNET FRANC 2017

WINEENTHUSIAST

96 pts Editors' Choice

A spectacular year for icewines, this exotic and beautiful wine—a stunning burnt-orange hue—boasts 244 g/L of residual sugar, yet is not a bit syrupy. Strawberry jam, blackberry pie, toffee, coffee gelato, cinnamon spice and more—the hits just keep on coming. One half-bottle, expensive though it is, will stretch for a half dozen sweet tooths as long as you take plenty of time to savor the lingering finish. July 2020





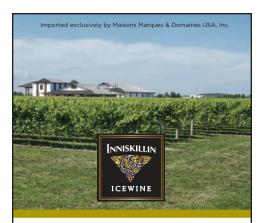
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