



# QUEST



## CABERNET FRANC PASO ROBLES, CALIFORNIA

While Paso Robles continues to gain global recognition, there are discoveries yet to be made. In this spirit, we embarked on a decade-long quest to explore the potential of Paso Robles Cabernet Franc. We learned that this finicky grape thrives in only a few select microclimates, which makes Cabernet Franc the “goldilocks” of wine varieties—temperatures must be just right, neither too hot nor too cold. Quest is the culmination of this discovery, made from special sites that show what is possible from Paso Robles Cabernet Franc.

### HARVEST NOTES

Our 2024 growing season rainfall was above normal following the previous rain season of nearly double the average rainfall. The soil in 2024 was, generally, at full water capacity and a good root flush occurred, helping the overall health of the vines. There were two major frost events in April that affected the crop size in many, but not all, districts. The growing season was cool, and growth was slow. Most of the growing season saw a two-week delay through late summer. There were a few small heat events in summer, and harvest was delayed by two weeks. By early September, there was an extended heatwave from the last week of September through the first week of October. This heat period assisted vines with berry maturity and harvest was quickly in full effect.

### VINEYARD NOTES

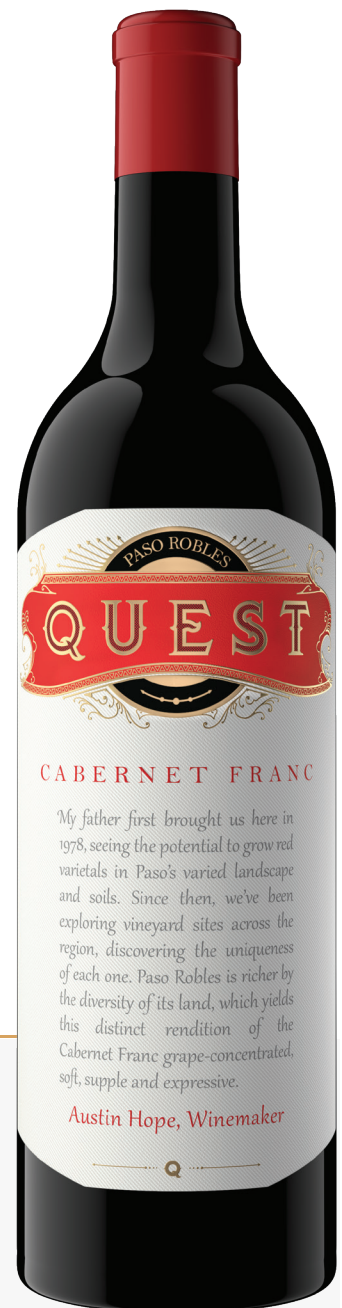
Our Cabernet Franc is sourced from vineyards located in three districts of the Paso Robles AVA. The Adelaida district, at 1,900 feet elevation and ancient seabed soils. The elevation, soil structure, and microclimate make this area ideal for growing Cabernet Franc. The Geneseo district with clay-loam soils that are integrated with calcareous matter provide great texture in the wine. And the San Juan Creek district at 1,200 feet elevation with sandy-loam soils that ripen fruit that is balanced and fruit forward.

### WINEMAKING NOTES

The Cabernet Franc is harvested and fermented individually by vineyard lots and then aged in used American oak barrels. The lots were racked twice during barrel aging, blended together and put into 65% New American oak barrels for an additional 3 months. Just prior to bottling the wine is crossflow filtered. The 2024 Quest Red Wine was aged for a total of 12 months in oak, blended in Summer of 2025 and bottled in Fall of 2025.

### TASTING NOTES

On the nose, expressive aromatics of dried herbs and mint, are lifted by hints of eucalyptus and layered with subtle sweet spice. The palate unfolds with rich notes of dark chocolate, complemented by concentrated flavors of boysenberry. A harmonious balance carries through to a long finish showcasing both the fruit intensity and the classic savory, herbaceous character that Cabernet Franc is known for.



**VARIETALS:** CABERNET FRANC

**AVA:** PASO ROBLES

**HARVEST DATE:** 9/18, 10/2, 10/7, 10/9 - 10, 10/16 - 19, 10/25/2024

**OAK PROGRAM:** 9 MONTHS IN USED AMERICAN OAK FOLLOWED BY 3 MONTHS IN 65% NEW AMERICAN OAK

**TIME IN OAK:** 12 MONTHS

**ALCOHOL:** 14.50%