



FRENCHTOWN FARMS

QUAIL RUN (CINSAULT/COUNOISE)



VINTAGE	2023
COUNTRY	United States
REGION	California
APPELLATION	Sierra Foothills
WINE TYPE	Red
VARIETIES	50% Cinsault, 50% Counoise
ORGANIC	Practicing organic/regenerative farming. Non-certified.
VINEYARD	Naggjar Vineyard (Grass Valley, Sierra Foothills)
SOIL	Granitic
VITICULTURE	Practicing organic/regenerative farming. Non-certified. Hand harvested.
VINIFICATION	Whole-cluster foot crushed and co-fermented. Native ferment, aged in tank.
AGING	Aged in stainless tank, bottled unfinned and unfiltered.
ABV%	11.7%

Frenchtown Farms

home vineyard, and their future.

They began learning from Gideon, working in the vineyards to the winery and everything in between, and it was clear that not only was this the life for them, that this was a singular place and the wines were unlike anything else. Shortly after producing their first vintage in 2015, they were able to secure access to a large portion of the Renaissance Vineyards, where they have been carefully farming multiple blocks of old, own-rooted, and dry farmed vines. In addition to their work at the Renaissance Vineyard, Aaron and Cara are establishing new vines on the steep, rocky slopes of their home vineyard, as well as tending to a 12-acre plot of mixed varieties in Grass Valley.

The hard work in the vineyard and cellar are clear when you taste the wines of Frenchtown Farms. They are part of a tradition while carving out a singular voice of their own.