

2023 FRANK THE TANK

Bordeaux-style Blend

The Story of This Wine. Frank the Tank started in 2013 as a collaboration between Avennia and the Ethan Stowell Restaurant Group. The goal of the wine is to feature many of Avennia's top vineyard sites in a wine that pairs well with Ethan's diverse dishes from his many restaurants around the city. As with all of Avennia's wines, careful selection and blending ensure a balanced, delicious wine made to go with great food.

Winemaker's Tasting Notes. "Fruit-driven aromas of black cherry reduction, dark plum, and black raspberry with decadent notes of ground espresso, wildflower honey, cedar, and hints of graphite and crushed thyme leaves. On the palate, this wine is perfectly fashioned to match with food, sporting generous dark cherry and huckleberry notes, as well as mocha and savory herb notes surrounded by a delineating acidity and structural definition. While this wine was designed to be drunk in its youth with a meal, there's no reason it won't improve in the cellar for 5-8 years and bring pleasure for years after that." - Chris Peterson, Winemaker

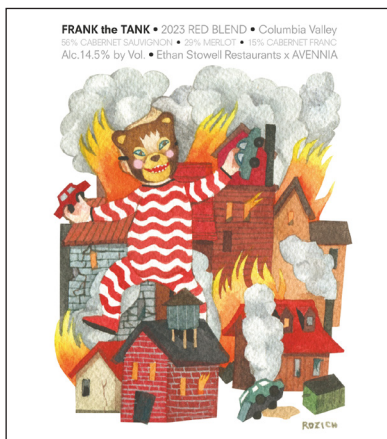
Blend: 56% Cabernet Sauvignon, 29% Merlot, 15% Cabernet Franc

AVA: Columbia Valley

Winemaking: Fermented in a combination of concrete and stainless steel tank. Aged 18 months in 25% new French oak. Bottled unfiltered and unfiltered.

Alcohol: 14.5%

Cases: 1,212



2023 FRANK the TANK RED BLEND • Columbia Valley
56% CABERNET SAUVIGNON
29% MERLOT
15% CABERNET FRANC

BOTTLED BY:
AVENNIA, WOODINVILLE, WA

ART BY:
STACEY ROZICH

CONTAINS SULFITES • 750 ml • ALC. 14.5% by Vol.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

