

Meet the “Other” Cab...



Owen Roe Rosa Mystica Cabernet Franc

Cab Sauv loyalists should start here...Washington's warmer sun gives this bottle real weight, with dried cherry, cocoa and a bit of cedar. Open it with braised short ribs on the first cold night of fall, or put one away for a few more years.



Forge Cellars “Willow” Cabernet Franc

Some of the country's best Cab Franc grows a few hours west of us in the Finger Lakes, and this small-batch bottle from Seneca Lake proves it. Lighter and brighter, fermented with wild yeast, it belongs next to a roast chicken on a Sunday.



Le Monde Cabernet Franc

From Friuli, in Italy's cool northeast, this one feels rounder and softer than you might expect, and skipping oak keeps the berry fruit and grassy edge front and center. Set it out with a charcuterie board (don't forget the salami) while everyone's standing around the kitchen.



Domaine de Pallus Messanges Rouge

“Messanges” is the old Loire Valley name for Cabernet Franc, and this Chinon from younger vines is built for drinking now...floral and a little peppery. Pour it on a weeknight with pan-seared sausage and a wedge of fresh goat cheese.



Charles Joguet Chinon “Cuvée Terroir”

Charles Joguet left painting for his family's Chinon vineyards, and this organic everyday red has the tart fruit and earthy, herbal edge that Cab Franc from the Loire is known for. Chill it slightly and set it next to a pan of pork chops and roasted squash.



Domaine de Pallus Les Pensées de Pallus

Herb-crusted lamb is the dinner to build around this bottle, the Pallus estate's flagship from a sunny terrace of sand over limestone. It feels denser than most Loire reds, and its bright acidity means it has years ahead of it.

