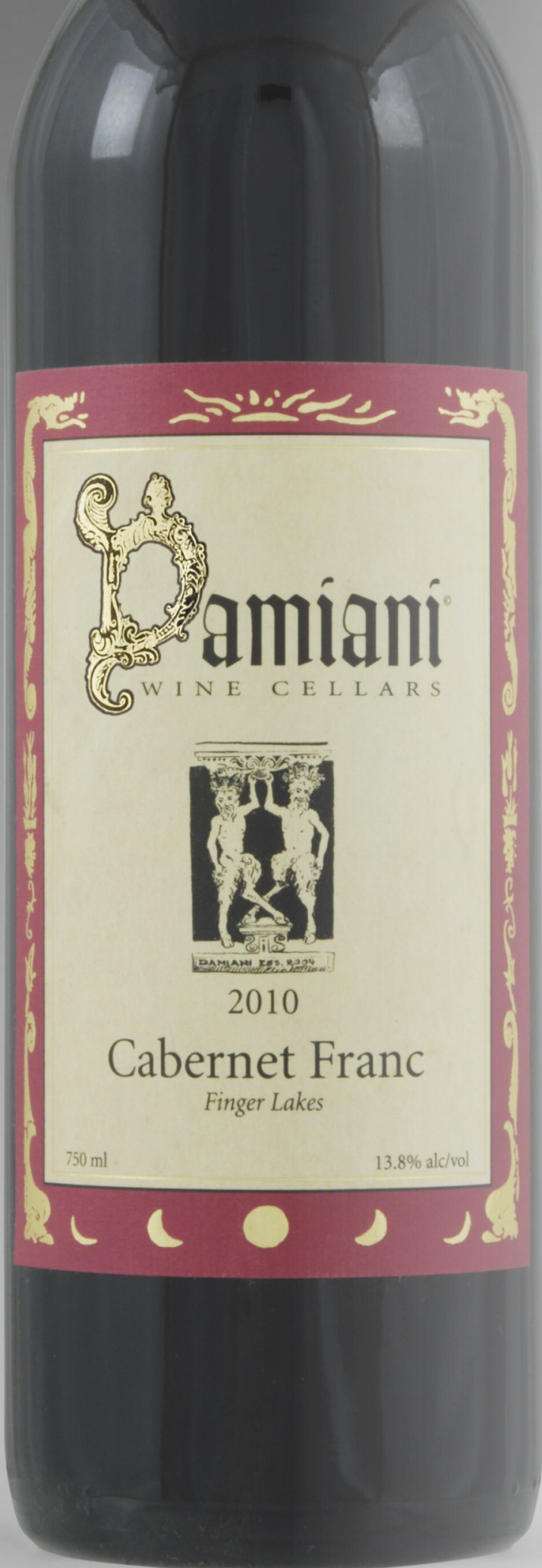


# 2010 CABERNET FRANC



## VINTAGE NOTES

The 2010 vintage was full of excitement, with record-breaking temperatures and an abundance of growing degree days (GDD)! Bud-break occurred earlier than usual with April's temperatures rising into the mid-80s. With the perfect balance of rain and heat, and our diligent efforts of fruit-thinning and leaf-pulling, our grapes remained clean and developed to full ripeness near perfectly. As one of the warmest vintages the Finger Lakes had seen in nearly 40 years, the wines respond with beautiful fruit-focused concentration and strong depth and weight.

## VITICULTURE & VINEYARD SITE

64% Sunrise Hill Vineyard - west side of Cayuga Lake  
36% East side of Seneca Lake

## WINEMAKING

Harvest Date: 10/20/10

Harvest Brix: 24°-22°

Total Acidity: 6.45 g/L

pH: 3.53

Alcohol: 13.8%

Cases Produced: 274

## OAK PROGRAM

Aged for 9 months in 3-5 year-old French & American oak barrels.

## TASTING NOTES & FOOD PAIRING

Earthy to the core. Aromas of dried leaves and dried cranberries lead to dark fruit and hints of vanilla and spice on the palate. This Cabernet Franc is the perfect pairing partner with Mediterranean dishes or grilled vegetables.