

2010 CABERNET FRANC *Reserve*



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.

VINEYARD SITE

100% Damiani Vineyard - east side of Seneca Lake

WINEMAKING

Harvest Date: 10/14/10

Harvest Brix: 25.4°

Total Acidity: 6.8 g/L

pH: 3.58

Alcohol: 13.9%

Cases Produced: 97

OAK PROGRAM

Aged for 9 months in oak barrels.

80% one year-old French oak.

20% new American oak (3 months).

TASTING NOTES & FOOD PAIRING

Medium-bodied with fine tannins and light acidity. Sandalwood and pine combine with dark cherry on the nose, following through to black pepper spice and blackberry on the palate. Pair this rich and robust Cabernet Franc with