

2010 CABERNET SAUVIGNON

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 SITES

30% Damiani Vineyard - East side of Seneca Lake
70% East side of Seneca Lake

WINEMAKING

Harvest Dates: 10/23/10	Harvest Brix: 22.0°
Total Acidity: 6.6 g/L	pH: 3.56
Alcohol: 13.9%	Cases Produced: 240

OAK PROGRAM

Aged for 8 months in French, Bordeaux barrels.

TASTING NOTES & FOOD PAIRING

Beautiful aromatics of macerated red fruit with a hint of cardamom and vanilla. On the palate light oak, dense tannins and cocoa combine leading to a long lingering finish. Pair this Cabernet Sauvignon with a tea-smoked duck or marinated portobello with a cherry gastrique.

