

2010 CABERNET SAUVIGNON *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% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/23/10

Harvest Brix: 22.0°

Total Acidity: 7.6 g/L

pH: 3.56

Alcohol: 13.9%

Cases Produced: 161

OAK PROGRAM

Aged for 12 months in oak barrels.

2 new American oak barrels & 1 new French oak barrel.

TASTING NOTES & FOOD PAIRING

Intensely aromatic, full of rich dark chocolate and cherries on the nose with hints of cedar and spice. Full and lush mouthfeel bringing forward notes of red fruits, bay leaf and clove. Try pairing this beautiful wine with roasted short-ribs braised in Guinness and garnished with freshly grated horseradish.

