

2011 CABERNET FRANC

VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created good growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the risky challenge of harvesting before the grapes took on too much water. Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

VITICULTURE & VINEYARD SITE

63% East side of Seneca Lake
37% West side of Cayuga Lake

WINEMAKING

Harvest Date: 10/23/11 Harvest Brix: 20.0° - 21.0°
Total Acidity: 6.3 g/L pH: 3.39 Alcohol: 12%
Cases Produced: 216 Bottling Date: 8/25/12

OAK PROGRAM

Aged for 8 months in oak barrels.
2 two-year old French oak barrels & remainder neutral oak.

TASTING NOTES & FOOD PAIRING

Aromatics of bramble and bright red fruits brighten and invite the senses. The palate is light-to-medium in weight, braced by a core of racy acidity and light tannins - the perfect combination when pairing wine with food! Ripe blueberry and a slight earthiness come through on the generous finish. Pair this Cabernet Franc with lamb chops covered in a Moroccan barbecue sauce, or grilled pizza with tomato sauce, roasted peppers and caramelized onions.

