

2011 CABERNET FRANC *Reserve*

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.

VINEYARD SITE

100% Damiani Vineyard - east side of Seneca Lake

WINEMAKING

Harvest Date: 10/23/11

Harvest Brix: 23.5°

Total Acidity: 6.2 g/L

pH: 3.55

Alcohol: 13.6%

Cases Produced: 60

OAK PROGRAM

Aged for 15 months in 2 year-old French oak barrels.

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.

