

2011 CABERNET SAUVIGNON

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 SITES

100% East side of Seneca Lake

WINEMAKING

Harvest Dates: 10/26 & 10.29/11

Harvest Brix: 21° & 23.9°

Total Acidity: 6.5 g/L

Cases Produced: 224

pH: 3.77

Unfined

OAK PROGRAM

Aged for 14 months in oak barrels.

56% French oak & 44% American oak.

30% Overall new oak.

TASTING NOTES & FOOD PAIRING

This striking 2011 Cabernet Sauvignon is ripe with fruit and complexity. Introducing itself with red and black current aromatics, this wine showcases enticing blackberry and blueberry notes outlined by oak nuances. On the palate, tart black cherry combines with a hint of anise, surrounded by rich full tannins and bright acidity. Pair with a rosemary herbed beef rib roast to complement the wines herbal notes, or try a tomato and oregano grilled pizza for a delicious meat alternative pairing.

