

# 2012 CABERNET FRANC

## VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention.

## VITICULTURE & VINEYARD SITE

58% West side of Cayuga Lake  
42% East side of Seneca Lake

## WINEMAKING

Harvest Date: 10/9/12      Harvest Brix: 24.2° - 25.3°  
Total Acidity: 6.0 g/L      pH: 3.74  
Alcohol: 13.9%      Cases Produced: 224  
Bottling Date: 9/13/13

## OAK PROGRAM

Aged for 8 months in French & American oak barrels.  
16% new American oak.

## TASTING NOTES & FOOD PAIRING

Beautifully rustic aromatics with concentrated notes of stewed berries and wood spice. Cocoa and cigarbox notes bring forth a dark richness on the nose that nicely complements notes of dark fruit. The palate is savory and meaty with layers of bramble, sweet spice, and clove. This medium-bodied Cabernet Franc has bright acidity and generous tannins. Pair with grilled lamb or with mussels cooked in a tomato broth accompanied by olives and potatoes.

