



91 Points  WINE
ENTHUSIAST 2013
CABERNET FRANC
Barrel Select

VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VINEYARD SITES

100% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/15-20/13

Harvest Brix: 22.8-23.6°

Total Acidity: 6.45 g/L

pH: 3.75

Alcohol: 13.9%

Cases Produced: 120

Unfined & Unfiltered

OAK PROGRAM

Aged for 15 months in French & American oak barrels.

20% new American oak.

TASTING NOTES & FOOD PAIRING

Bountiful aromatics of rich, cooked pie-filling fruits - blackberry, blueberry, raspberry - that linger along with toasty oak notes, allspice, and juicy plums. The palate is filled with dusty, persistent tannins that are very well integrated with the density and fruit profile. Soft in texture on the entrance, this Cabernet Franc shows wild raspberry and brambly notes that evoke a rustic charm. Spicy notes of cinnamon and nutmeg follow through to a savory, smoked blueberry finish. Pair with braised pork with cherry gravy or duck ragù with root vegetables.