



# 2015 CABERNET FRANC

## VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

## VITICULTURE & VINEYARD SITE

48% West side of Cayuga Lake  
52% East side of Seneca Lake

## WINEMAKING

Harvest Date: 10/15-21/15	Harvest Brix: 22.0-23.8°
Total Acidity: 6.6 g/L	pH: 3.48
Alcohol: 13.7%	Unfined
Bottling Date: 8/17/16	Cases Produced: 378

## OAK PROGRAM

Aged for 8 months in neutral oak barrels.

## TASTING NOTES & FOOD PAIRING

The current vintage of Cabernet Franc opens with red fruit and berries on the nose, and attacks the palate with a kid leather and tobacco astringency that fades to juicy red plums, Bing cherries, and chalky soft tannins. The finish is long and lingering with layers of black cherry, early summer plums, and an undercurrent of anise. Pair this wine with Pork Milanese with arugula and red onion salad, cherry cheese cake, or even grilled salmon with caramelized shallots in red wine sauce.