**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.