On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

**Vineyard Sites**
Various sites East side of Seneca Lake

**Winemaking**
Blend: 48% Cabernet Sauvignon, 42% Merlot, 10% Cabernet Franc

- Harvest Date: 9/27-10/16 2016
- pH: 3.48
- Harvest Brix: 23-24.5°
- Total Acidity: 6.9 g/L
- Alcohol: 13.8%
- Unfined
- Bottling Date: 4/14/2018
- Cases Produced: 255

**Oak Program**
Aged for 16 months in 4% new French oak, 57% 1 year old French oak & balance in neutral oak barrels.

**Tasting Notes & Food Pairing**
The warmth of vanilla and pine exude from the glass on this limited bottling of our flagship wine. The intense fruit flavors are perfectly integrated within the oak profile for a balanced wine with notes of cassis and black cap pie, and a lingering finish of red raspberry and soft leather. Pair with grilled filet mignon, plum stuffed duck, or serve with mocha beef roast.

Drink now—2026+. Serving Temperature: 60 - 65° f