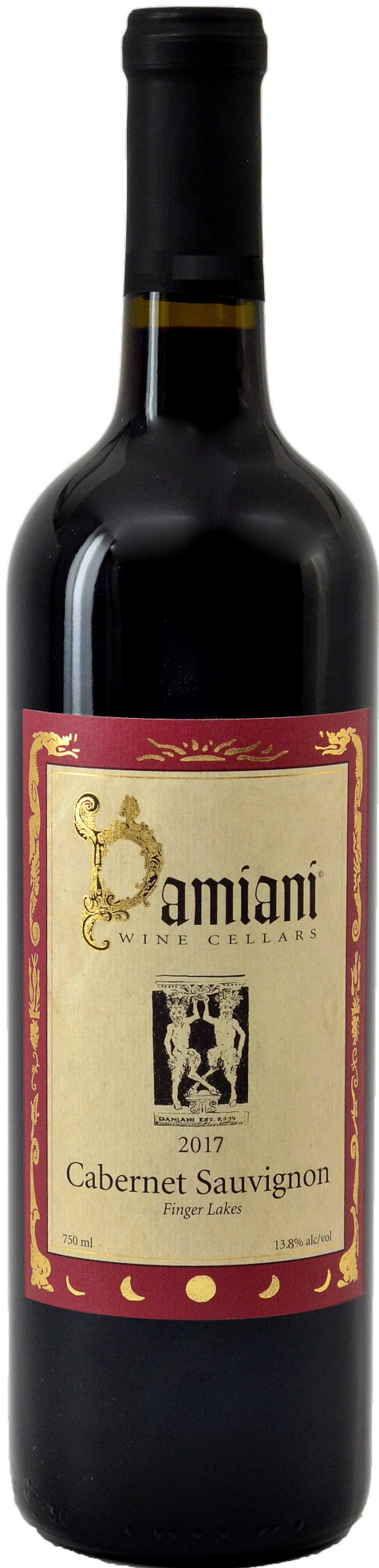


# 2017 CABERNET SAUVIGNON



## VINTAGE NOTES

Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then midsummer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital "S". The vines went wild! In October -midharvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

## VINEYARD SITES

100% East side of Seneca Lake

## WINEMAKING

Harvest Dates: 10/27/17

Total Acidity: 6.7 g/L

Alcohol: 13.8%

Bottling Date: 8/21/18

Harvest Brix: 23.5 - 24.0°

pH: 3.72

Cases Produced: 215

Unfined & Unfiltered

## OAK PROGRAM

Aged for 9 months in combination of 15% 1-2 year old French oak & 85% neutral barrels.

## TASTING NOTES & FOOD PAIRING

Dark garnet and purplish hues surround notes of black fruits, soft sandalwood, and sage on the nose of the latest vintage of Cabernet Sauvignon, our first in four years. On the palate the wine has moderate body and flavors of ripe plums and tangy cassis berries, and a long finish of black cherry on the mid-palate and kid glove leather on the tip of the tongue. Pair with hearty red meat dishes, grilled Portobello mushrooms, roasted eggplant, and blue veined cheeses. Decanting is recommended.

**DRINK WINDOW** Hold or drink now – 2027+

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