

2018 CABERNET FRANC



VINTAGE NOTES

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried--by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible - just a little less of it.

WINEMAKING

Harvest Date: 10/16-25/2018 Harvest Brix: 21.5°-22.0°
Total Acidity: 6.2 g/L pH: 3.55
Alcohol: 12.8% Unfined & Unfiltered
Bottling Date: 8/21/2019 Cases Produced: 479

OAK PROGRAM

Aged for 9 months in a combination of 31% 1 year old French & 69% neutral oak barrels.

VITICULTURE & VINEYARD SITE

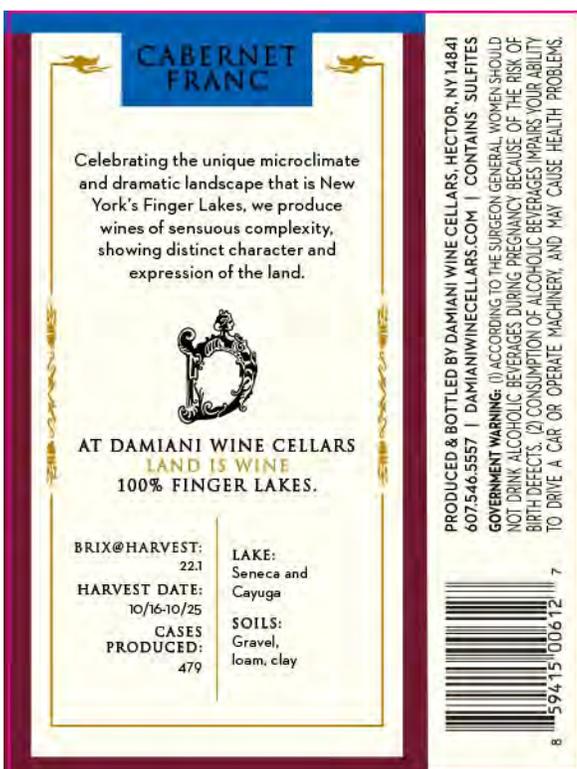
96% East side of Seneca Lake
4% West side of Cayuga Lake

DRINK WINDOW Drink now - 2025+

TASTING NOTES & FOOD PAIRING

Ruby and amethyst sparkle from the glass, aromas of violet and cardamom envelop your senses in this, our newest Franc. Coming from a challenging year, we are gratified by the supple yet firm body that greets our palate with glimpses of cassis, brambleberry and dark, rich plum. Lingering echoes of tobacco and oak draw out to leave you wanting more. Pair this wine with roasted fowl with fruit sauces, grilled chicken salad with dark cherries and goat cheese, or grilled Camembert cheese with sautéed plums and fresh rosemary sprigs.

SERVING TEMPERATURE 60 - 65°



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