



# 2019 CABERNET SAUVIGNON

## TASTING NOTES & FOOD PAIRING

This spicy and sassy, bright ruby Cab presents mouth-watering aromas of black pepper and tobacco tempered with crisp autumn leaves and juicy black currants. As you take your first sip, your palate is greeted with the flavor of mulled black plums, blackberries, spiced up with hints of cedar and tobacco. Savory beef broth segues with taut, bright tannins for a strong, muscular finish. Pair with our "Casserole" recipe in our Wine Club Newsletter, venison in sauce grand veneur, grilled Portobello mushrooms, roasted eggplant, and blue veined cheeses. Decanting is recommended.

## WINEMAKING

Harvest Date: 10/30/2019 pH: 3.55  
 Harvest Brix: 21.5 - 22.0° Alcohol: 13.7%  
 Unfined & Unfiltered Bottling Date: 1/26/2021  
 Total Acidity: 6.5 g/L Cases Produced: 180

## VINEYARD SITES

100% East side of Seneca Lake

## OAK PROGRAM

Aged for 13 months in combination of 47% 3 year old French oak puncheons & balance in neutral barrels.

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

**SERVING TEMPERATURE** 60° - 65°f

## VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

