

# 2021

# CABERNET FRANC



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Celebrating the unique microclimate  
and dramatic landscape that is  
New York's Finger Lakes,  
we produce wines of sensuous complexity,  
showing distinct character  
and expression of the land.

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We think Cab Franc is a bit of an unsung hero  
and we like to give it its due.

Cabernet Franc a la Damiani is known for its  
warm, rich baking spice and dark fruit notes,  
balanced acidity and velvety tannins.

- ◆ Seneca Lake
- ◆ Gravely silt loam with pockets of clay
- ◆ Hand harvested: 10/20-26/2021
- ◆ Fermented in French oak

100% Cabernet Franc

Bin & tank fermented, aged in neutral French oak for 10  
months, bâtonnage twice per month for 6 months.

Brix: 22.0°- 22.5°

Hand Harvested

RS: 0.0%

Hand Sorted

pH: 3.60

Unfined

TA: 6.4 g/L

Unfiltered

ABV: 13.0%

Bottled: 8/17/2022

Cases Produced: 800

