



2022 Cabernet Franc

Harvest Dates: October 6th - 11th, 2022 | **Alcohol label %:** 13.3 | **pH:** 3.51 |
Acidity (TA): 5.0 | **Residual Sugar (g/L):** 3.0

Growing Conditions

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Winemaking

The fruit was machine harvested and then crushed and de-stemmed into stainless steel tanks and bins to ferment. Pump-overs once a day for the fruit in the tanks and punch downs three times a day for fruit in the bins. After fermentation the wine was moved into holding tanks for the malolactic fermentation. The fruit was then moved to neutral French and American barrels for aging for about 12 months.

Bottling

March 7, 2024

Nose

Dark cherry, earth, spice

Palate

Dark cherry, raspberry, earth, leather, baking spice

