



# 2016 Cabernet Franc

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**Harvest Dates:** October 15th - 16th, 2016 | **Alcohol label %:** 13.0 | **pH:** 3.44 |  
**Residual Sugar (g/L):** 0.0

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## Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region.

## Harvest

Yields were down due to small berry size, but the quality was outstanding.

## Winemaking

This vintage of Cabernet Franc was fermented on the skins until dry, then barrel aged for a year in a combination of American & French Oak. .

## Bottling

November 21, 2017. Cork seal.

Limited quantities, Library Wine. Club membership required for access.

## Nose

Decidedly fruit forward, with blueberry aromas.

## Palate

Hints of vanilla and a long finish.

## Food Pairing

This Cabernet Franc pairs well with foods such as grilled meats and vegetable, past and cheese dishes or pizza.

