



## 2016 Cabernet Franc

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**Alcohol label %:** 13.9 | **pH:** 3.55 | **Acidity (TA):** 6.6 | **Residual Sugar (g/L):** 0.0 |  
**Serving Temperature (°C):** 60.0 | **Drink starting in:** 2018 | **ending in:** 2026

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### Growing Conditions

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season

### Aging

Aged for 9 months in a combination of 12.5% new French, 31% 1 year old French & neutral oak barrels.

### Bottling

Bottling Date: 8/16/17

### Palate

The initial aromas of cacao, chili, and sage give way to savory spice and oak. This multi-layered wine, from an intensely dry growing season, bursts with ripe plums that finish with mouthwatering black cherries mingled with shaved cedar and sandalwood. Pair with cedar planked salmon with sage red wine sauce, roast fowl, or root vegetable stew.

