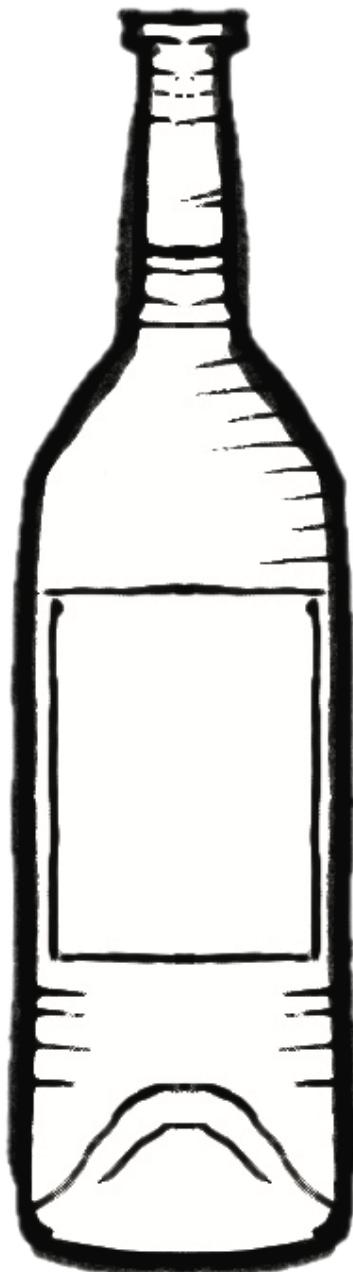


2014 Cabernet Franc

**Alcohol label %: 13.0 | pH: 3.88 | Acidity (TA): 6.1 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 60.0 | Drink starting in: 2016 | ending in: 2021**



Growing Conditions

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

Aging

Aged for 8 months in neutral oak barrels.

Bottling

Bottling Date: 9/10/15

Palate

Beautifully rustic aromatics with concentrated notes of stewed berries and wood spice. Cocoa and cigarbox notes bring forth a dark richness on the nose that nicely complements notes of dark fruit. The palate is savory and meaty with layers of bramble, sweet spice, and clove. This medium-bodied Cabernet Franc has bright acidity and generous tannins. Pair with saddle of rabbit, wild game or roast chicken with chantrelle mushrooms & sweet peas