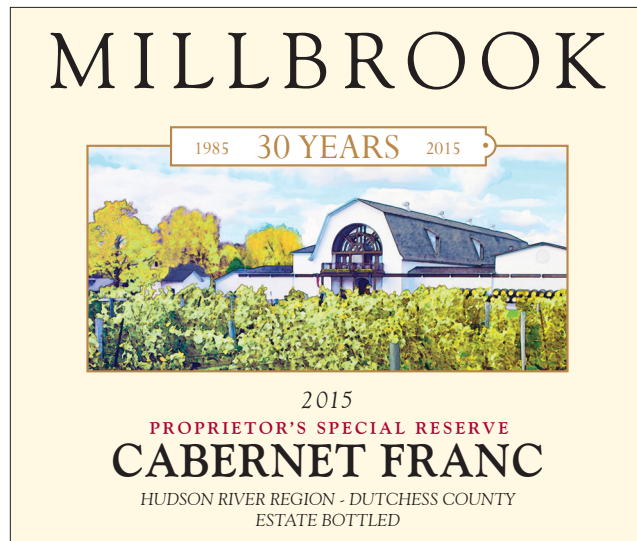


CABERNET FRANC PROPRIETOR'S SPECIAL RESERVE



Notes of *violet* and *dark bramble* fruits
such as *blackberry* and *black raspberry*
characterize the *rich* aromas.

Palate-coating flavors of *black currant*
and *spices* with *ripe tannins* carry
through to the *smooth finish*.

VINTAGE:	2016
HARVEST DATE:	October 16, 2016
HARVEST BRIX:	23.4 degrees
APPELLATION:	Hudson River Region, Estate Bottled
BLENDING INFORMATION:	95% Cabernet Franc, 5% Merlot
TIME IN OAK:	14 months
BOTTLING DATE:	February 2018
TOTAL PRODUCTION:	189 cases

GROWING CONDITIONS: A warm, dry spring was followed by an wet early-summer, drying into a warm and dry Sept-Oct that allowed for excellent ripening and harvest conditions.

WINE BACKGROUND: Cabernet Franc, a relative of Cabernet Sauvignon, is a small grape with high acidity, but has a less intense profile and is typically medium to full-bodied. Although it was once used mainly as a blending grape, Cabernet Franc has become quite popular as a stand alone varietal.

SERVING SUGGESTIONS: Filet mignon, pasta with bolognese, mushroom risotto, braised short ribs.