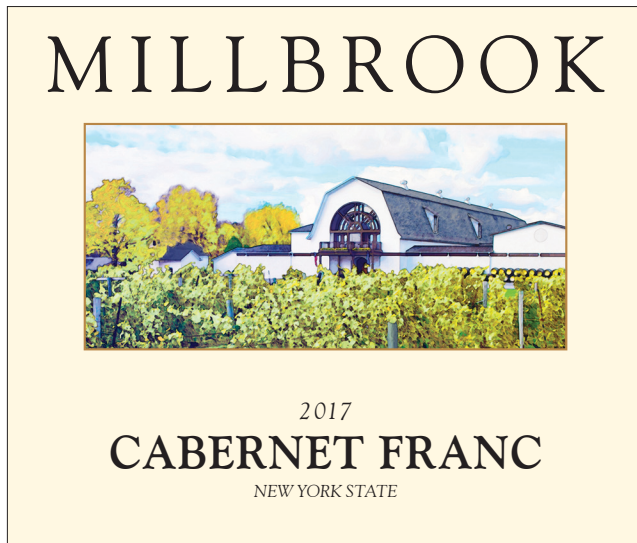


CABERNET FRANC



Rich, unfolding layers of *dark*

raspberry and *cedar* accentuate robust

flavors of *plum* and *red berries* with

soft tannins and a *lingering* finish.

VINTAGE:	2017
HARVEST DATE:	OCT. 21-NOV. 1, 2017
HARVEST BRIX:	22.4 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	75% Cabernet Franc, 25% Merlot
TIME IN OAK:	10 months
BOTTLING DATE:	September 2018
TOTAL PRODUCTION:	1250 cases

GROWING CONDITIONS: A warm dry Spring, followed by plentiful rainfall between fruit set and veraison leading to good canopy and crop development. Late Summer through the end of Harvest was cool and dry with a beautiful, long, slow ripening of the fruit.

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: Grilled venison, flank steak, roast beef, grilled leg of lamb.