CABERNET FRANC PROPRIETOR’S SPECIAL RESERVE

Vintage: 2016
Harvest Date: October 18 - 20, 2016
Harvest Brix: 23.4 degrees
Appellation: Hudson River Region, Estate Bottled
Blending Information: 95% Cabernet Franc, 5% Merlot
Time in Oak: 18 months
Bottling Date: April 2018
Total Production: 200 cases

2016 Growing Conditions: A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

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.