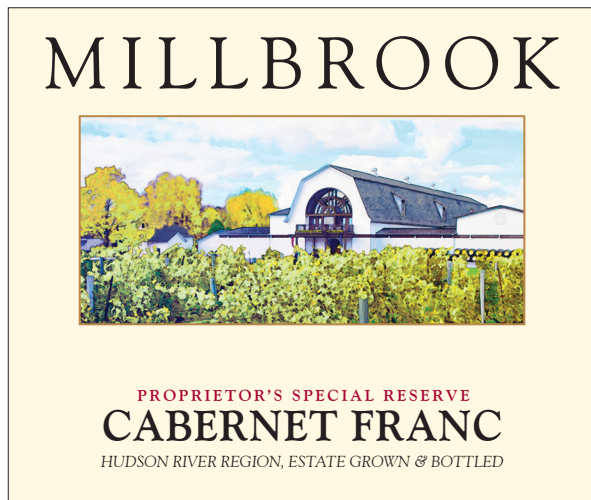


CABERNET FRANC PROPRIETOR'S SPECIAL RESERVE



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:	2017
HARVEST DATE:	October 21, 2017
HARVEST BRIX:	23.2 degrees
APPELLATION:	Hudson River Region, Estate Bottled
BLENDING INFORMATION:	100% Cabernet Franc
TIME IN OAK:	15 months
BOTTLING DATE:	March 2019
TOTAL PRODUCTION:	196 cases

2017 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a cooler Summer with slightly above average rainfall. The end of August through September and October were consistently warmer and drier than normal which provided excellent ripening conditions for all of our varieties.

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.