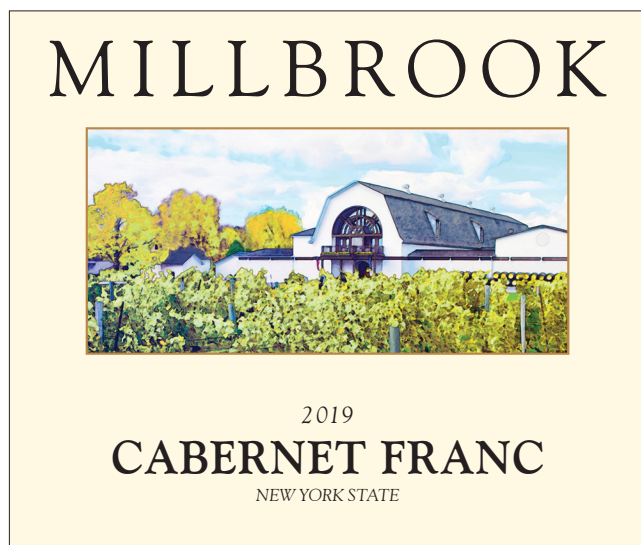


CABERNET FRANC



This food-friendly wine exhibits elegant flavors of red berry fruits with hints of violet that are enhanced by complex aromas of spice and plum.

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|-----------------------|-------------------------------------------------------|
| VINTAGE: | 2019 |
| HARVEST DATE: | Oct. 27 - Nov 3, 2019 |
| HARVEST BRIX: | 21.9 degrees |
| APPELLATION: | New York State |
| BLENDING INFORMATION: | 75% Cabernet Franc, 20% Merlot, 5% Cabernet Sauvignon |
| TIME IN OAK: | 12 months |
| BOTTLING DATE: | December 2020 |
| TOTAL PRODUCTION: | 1200 cases |

2019 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a dry, warm Summer. Perfect conditions in the fall allowed for a great harvest season to cap off the year.

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.