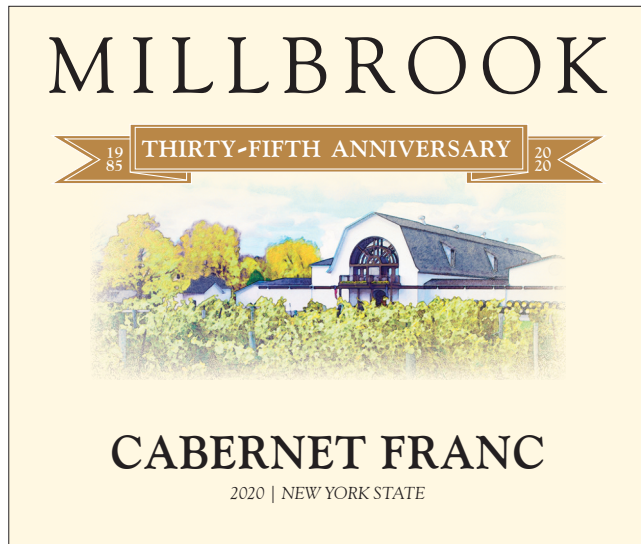


# CABERNET FRANC .....



*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.*

VINTAGE:	2020
HARVEST DATE:	October 21-24, 2020
HARVEST BRIX:	22.6 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	75% Cabernet Franc, 20% Merlot, 5% Cabernet Sauvignon
TIME IN OAK:	14 months
BOTTLING DATE:	December 2021
TOTAL PRODUCTION:	1600 cases

**2020 GROWING CONDITIONS:** A milder than average winter was followed by a cold, rainy spring delaying budbreak by a week. The hot, dry late spring/early summer allowed vine growth to catch up to normal. The late summer and fall conditions were excellent with warm days and normal moisture levels resulting in very good ripening.

**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.