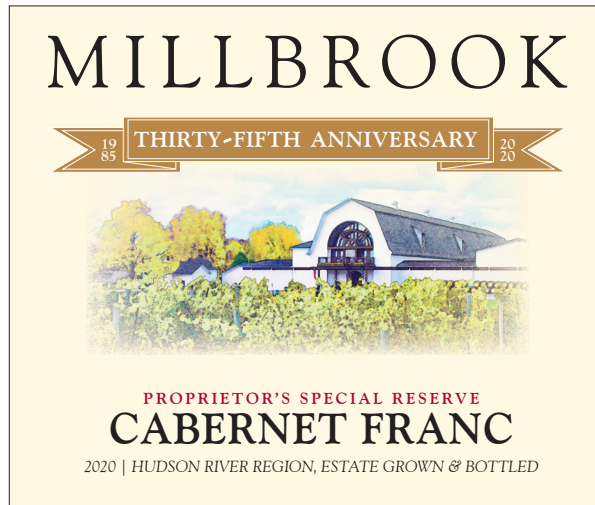


CABERNET FRANC PROPRIETOR'S SPECIAL RESERVE



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:	2020
HARVEST DATE:	October 15, 2020
HARVEST BRIX:	22.8 degrees
APPELLATION:	Hudson River Region, Estate Bottled
BLENDING INFORMATION:	100% Cabernet Franc
TIME IN OAK:	17 months
BOTTLING DATE:	February 2022
TOTAL PRODUCTION:	100 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: Filet mignon, pasta with bolognese, mushroom risotto, braised short ribs.