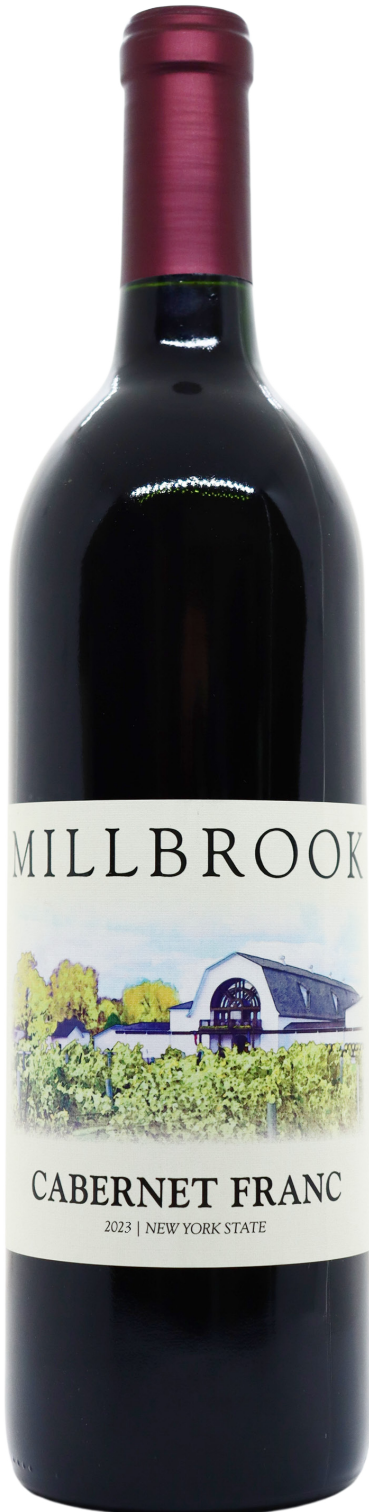




2023

CABERNET FRANC

NEW YORK STATE



Tasting Notes:

This food-friendly wine exhibits aromas of plum, red currant, black raspberry, herbal spice, and oak notes. Aged 12 months in 2-5 year old French oak barrels, the weight midpalate and fine tannins showcase how warm and dry the 2022 vintage was. Medium acidity along with a lengthy finish, make this Cab Franc age worthy but also very approachable now.



Food Pairing:

Grilled venison, flank steak, roast beef, grilled leg of lamb.

Grape Varietals:

100% CABERNET FRANC

Harvest Date:

OCTOBER 12-24, 2023

Harvest Brix:

21.0°

Malolactic Fermentation:

100%

Barrel Regimen:

12 MONTHS IN FRENCH OAK

Bottling Date:

DECEMBER 2024

Case Production:

600 CASES

2023 Growing Conditions: A mild winter except for a hard frost in mid-February that killed a majority of our primary buds. This was followed by a late spring frost that damaged much of the new growth. Good weather thru the early summer helped the vines and the few grapes clusters we did have. A rainy fall dictated when the grapes could be harvested. One of the most challenging grape growing years in our history.

Winemaking Techniques: Made in the tradition of fine French Bordeaux, including full malolactic fermentation and barrel aging in French oak.

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