



2023

## CABERNET FRANC

NEW YORK STATE



### Tasting Notes:

Our 2023 NYS

Cabernet Franc charms with a perfume of *red fruit* mixed with *clove* and *dried herbs*. Coming from multiple regions in New York State, the palate showcases light weight and juicy fruit with just a touch of tannins on the finish, making this a food friendly Cabernet Franc.



### 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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