



2017 CABERNET FRANC

Estate Grown and Bottled; Finger Lakes AVA

Cabernet Franc is truly the queen of the Finger Lakes wine varieties. The soils and climate of the Finger Lakes reflect that of the Loire valley in France where the variety was developed. In 2014, we planted 3 more acres on our best vineyard site and this 2017 is from the first vintage of the new site.

WINEMAKING NOTES

Bottling date: 07/05/18

Cases bottled: 418

Fermentation: Stainless Steel

Aging: French Oak - 6 months

Yeast: Vivace

Alcohol by volume: 13%

Labeled alcohol: 13%

Brix at harvest: 24

Residual sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 9.5g/L

pH: 3.56

Age ability: 4-10 years.

Serving temperature: 65°-70°F

Tasting notes: Toasted oak, black currant, cherry with mild black pepper finish.

Pairing suggestions: Lamb, beef and duck.



“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

VITICULTURAL NOTES

Grape: Cabernet Franc

Harvest date: October 16, 2017

Grown on two locations, Cabernet Franc is one of the most rewarding grape

varietals to cultivate. The small berries give intense color and flavor to the wine. Ripening a little earlier than some of the other late season varieties, we have a

greater flexibility when it comes to harvest date, which can be the difference between optimum flavor and color development or under-ripe fruit.