2 O I 7

ESTATE BOTTLED

CABERNET FRANC

Slight cedar and lavender on the nose is balanced by tart cherry and cranberry on the palate moving to a finish of white pepper and tobacco. Bright acidity blends into this wine's great tannic structure.

TECHNICAL INFORMATION

Grape Variety 100% Cabernet Franc

Appellation Finger Lakes, estate bottled

Total Acidity 6.75 g/L

pH 3.35

Sweetness level dry

Alcohol by volume 12.9%

Fermentation open top vats



CRAFTSMANSHIP · PASSION · COMMITMENT



For over twenty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.