## 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



C R A F T S M A N S H I P P A S S I O N C O M M I T M E N T





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.