

Cabernet Franc



Vintage: 2013

Appellation: Lake Erie

Residual Sugar: 0.1%

Alcohol: 12.1%

Varieties: Cabernet Franc (82%), Merlot (8%)
Cabernet Sauvignon (4%), Petit Verdot (3%), Petit
Sirah (3%)

Winemaking/Ferment Notes: The 2013 Cabernet Franc is intensely aromatic with aromas of cherry and plum. The palate is filled with spice, almond and smoke flavors. The wine is fermented on its skins and 10% of the blend is aged in French Oak. Enjoy the Cabernet Franc on its own or pair with foods of your liking.

Cases: 77

Cellaring Potential: 3-5 years

pH: 3.51

TA: 6.00 g/L

Vineyard(s): Szklenski Brothers Farm

Awards: Pennsylvania Farm Show 2016 - Silver

Harvest Date: 10/06/2013

Oak Aging: Aged for 29 months in French and American oak barrels from Sequin Moreau, Canton, Ermitage and Remond Cooperages

Food pairing(s): Poultry; lasagna; couscous with meat; Middle Eastern fare; veggie pizza; and Greek cuisine