

Cabernet Franc



Vintage: 2014

Appellation: New York

Residual Sugar: 0.1%

Alcohol: 12%

Varieties: Cabernet Franc (76%), Cabernet Sauvignon (20%), Merlot (4%)

Winemaking/Ferment Notes: The 2014 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: 84

Cellaring Potential: 3-5 years

pH: 3.51

TA: 5.89 g/L

Vineyard(s): James Port, John Wagner and B&L Farms.

Awards: 2017 Pennsylvania Farm Show - GOLD; 2017 Pennsylvania Wine Society - SILVER Award of Excellence; 2016 Pennsylvania Farm Show - Silver

Harvest & Bottling Dates: 10/06/2013 Bot: 3/23/16

Oak Aging: Aged for 24 months in French and American oak barrels from Francois Freres, Taurensaud, Zemplen, Radeaux, and Canton Cooperages

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