

Cabernet Franc



Vintage: 2017

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 13%

Varieties: Cabernet Franc (100%)

Winemaking/Ferment Notes: The 2017 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 the blend is aged in a combination of French and Hungarian Oak. Enjoy the Cabernet Franc on its own or pair with foods of your liking.

Cases: 168

Cellaring Potential: 3-5 years

pH: 3.48

TA: 6.53 g/L

Vineyard(s): Szklenski Brothers Farm

Awards: 2019 Pennsylvania Farm Show - DOUBLE GOLD; 2017 Pennsylvania Farm Show - GOLD; 2017 Pennsylvania Wine Society - SILVER Award of Excellence; 2016 Pennsylvania Farm Show - Silver

Oak Aging: Aged for 16 months in French and Hungarian oak barrels from Zemplan, World Cooperage, Boutes, and Rousseaux Cooperages.

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