

Cabernet Franc



Vintage: 2018

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Cabernet Franc (87%), Regent (3%), Petit Verdot (2%), Merlot (4%)

Winemaking/Ferment Notes: This 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.

Cellaring Potential: 3-5 years

pH: 3.47

TA: 6.3 g/L

Vineyard(s): Szklenski Brothers Farm

Harvest Date: 10/12/18

Awards: 2019 Pennsylvania Farm Show - DOUBLE GOLD; 2017 Pennsylvania Farm Show - GOLD;

Oak Aging: Aged for 21.6 months in French Oak barrels from Francois Freres, Mercury, La Crema, Atelier Centre France

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