



CABERNET FRANC 2014

North Block Six

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: ATWATER ESTATE VINEYARDS 100%

HARVEST DATE: October 29, 2014 **HARVEST BRIX:** 20.6°

GROWING CONDITIONS: The growing degree days for the season were in line with the long-term average of a typical vintage in the Finger Lakes. A harsh winter hung on into April. We were spared bud damage directly due to our vineyard location. It was a cool spring, thus holding bud break back until early May. The summer had some warm stretches but was mostly cool with lower humidity than in recent summers. July was wetter than normal but most importantly, August thru October saw below average rainfall with many dry, sunny days. The lower disease pressure throughout harvest allowed the grapes time to catch up and finish maturing before the first frost.

BLENDING INFORMATION: 100% CABERNET FRANC

PRODUCTION NOTE: Four barrel selection from the 2014 harvest.
100% malolactic fermented.

BARREL NOTES: Aged 9 months in 60 gallon barrels. Neutral American Oak barrel with 10% new oak.

ACIDITY: 6.0 g/L **pH:** 3.68 **RESIDUAL SUGAR:** 1.5% **ALCOHOL:** 13%

BOTTLING DATE: August 27, 2015 **TOTAL PRODUCTION:** 108 cases

RELEASE DATE: July 22, 2016

WINEMAKER'S NOTE: 50% tank fermented, 50% bin fermented with all GRE yeast. Pressed out on Nov. 6th and barreled down on the 7th of Nov.

TASTING NOTES: This signature red variety flaunts rich, earthy tannins fused with red fruit, cherry and herbs.

FOOD PAIRING SUGGESTIONS: Savor this vintage with roast chicken and aromatic cheeses.

