



## CABERNET FRANC 2015

### *North Block Six*

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** ATWATER ESTATE VINEYARDS 100%

**HARVEST DATE:** October 13, 2015 **HARVEST BRIX:** 21.8°

**GROWING CONDITIONS:** February went on the record as the coldest in central NY and winter passed slowly into a cool spring. A killing frost on May 22 didn't hurt our vineyards badly. May through July were humid and featured torrential downpours. The warm and (mostly) sunny September in Upstate New York has made this wine grape harvest one of the best in recent memory providing above average temperatures, which allowed the grapes to ripen and maintain excellent integrity.

**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 and Hungarian oak barrels.

**ACIDITY:** 6.47 g/L **pH:** 3.64 **RESIDUAL SUGAR:** .7% **ALCOHOL:** 13%

**BOTTLING DATE:** August 26, 2016 **TOTAL PRODUCTION:** 309 cases

**RELEASE DATE:** April 14, 2016

**WINEMAKER'S NOTE:** Bin fermented must received 1g/l tartaric acid, fermented for 8 days, pressed at dryness.

**TASTING NOTES:** This signature red variety grows well in our cooler climate. These thin-skinned grapes produce delicate flavors of red cherry, raspberries and sweet tobacco.

**FOOD PAIRING SUGGESTIONS:** Savor this vintage with roast chicken and Anjou pears with melted blue cheese crumbles.

