



CABERNET FRANC 2016

North Block Six

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: ATWATER ESTATE VINEYARDS 100%

HARVEST DATE: October 5, 2016 **HARVEST BRIX:** 21.6°

GROWING CONDITIONS: After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. Our vineyards had excellent yields with normal berry size.

BLENDING INFORMATION: 100% CABERNET FRANC

TIME IN OAK: Aged 10.5 months in neutral French barrels with some American oak

ACIDITY: 7.0 g/L **pH:** 3.46 **RESIDUAL SUGAR:** % **ALCOHOL:** 13.9%

BOTTLING DATE: Sept 4, 2017 **TOTAL PRODUCTION:** 190 cases

RELEASE DATE: July 25, 2018

WINEMAKER'S NOTE: Machine picked and hand sorted. 90% crushed and 10% whole cluster, fermented in one-ton open top bins with ICV-GRE yeast. Pressed off on Oct. 18th then racked into barrels to finish malolactic fermentation.

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.

