



## CABERNET FRANC 2017

### *North Block Six*

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** ATWATER ESTATE VINEYARDS

**HARVEST DATE:** October 20 & 23, 2017 **HARVEST BRIX:** 22.5°, 23.6°

**GROWING CONDITIONS:** The 2017 winter was the most mild in the last four. A cool spring held back bud break (and potential frost damage) until May. These two factors combined to set the stage for a fruitful vintage. The GDD's (growing degree days) were close to average through June and July but dipped in August. Rainfall was above average right through the growing season which inevitably increased disease pressure and crop load. Thankfully, September and October were warmer and drier than average thus allowing the grapes more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high quality wine in a high yielding vintage.

**BLENDING INFORMATION:** 100% CABERNET FRANC

**TIME IN OAK:** Aged 9 months in neutral French barrels

**ACIDITY:** 6.0 G/L **pH:** 3.57 **R.S.:** .08% **ALC BY VOL:** 13.8%

**BOTTLING DATE:** Aug 28, 2018 **TOTAL PRODUCTION:** 332 cases

**RELEASE DATE:** March 31, 2019

**WINEMAKER'S NOTE:** Machine picked and hand sorted. 90% crushed and 10% whole cluster fermented in one-ton open top bins with GRE yeast. Pressed off on Oct. 30 & Nov. 2, 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.

