

# CABERNET FRANC 2018



**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate

## WINE PROFILE

**Harvest Date:** October 17 and 22, 2018

**Harvest Brix:** 21.4°

**Elevation:** 750 ft

**Blend:** 100% Cabernet Franc

**Acidity:** 5.4 g/L **pH:** 3.72

**Residual Sugar:** 0.05% **ABV:** 12.6%

**Bottling Date:** September 3, 2019

**Production:** 426 CASES

**Wine Release Date:** March 1, 2020

## VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflected the high quality for which we're known.

## WINEMAKER'S NOTES

61% spontaneous fermentation in stainless steel tank, 39% fermentation in open top bin. Aged nine months in neutral French oak barrels.

## TASTING NOTES

Cabernet Franc's grapes produce delicate flavors of red cherry, raspberries, and sweet tobacco.

