



Cabernet Franc 2021



Bright red fruit jumps from the glass. Raspberries and strawberries are joined by bell pepper on the palate. Medium bodied, rustic and fun. Delicious with grilled pork or portobello mushrooms, or stuffed peppers.

Appellation: Finger Lakes
Vineyards: Atwater Estate

Wine Profile

Harvest Date: October 27 & 28, 2021

Harvest Brix: 20.0°

Elevation: 710-770 feet

Soil Type: Hudson (NE, 10%), Schoharie (N, 50%), Lordstown (SE, 10%), Lansing (S, 40%)

Blend: 100% Cabernet Franc

Acidity: 6.0 g/L

pH: 3.66

Residual Sugar: 0.0%

ABV: 13.07%

Fermentation and Pressing: Seventy-five percent (75%) spontaneous fermentation in stainless steel tank, pressed after fourteen days; 25% fermentation in open-top bin pressed after twenty days

Aging: Nine months in neutral French and Hungarian oak barrels

Bottling: August 11, 2021

Production: 448 Cases

Wine Release Date: October 20, 2022

Vintage Notes

Winter 2021 was generally mild, with occasional snow and cold patches, but no winter injury was reported. The spring was slightly warmer than in recent years, especially in April; however, we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall nor did we see lower nighttime temperatures. Consequently, we experienced increased disease pressure and lower sugars. Although we had to work twice as hard this year, the early intervention in the vineyards and additional work hand-sorting and culling on the crush pad has yielded yet another unforgettable vintage!