

STONE BRIDGE RED

APPELLATION: Seneca Lake, Finger Lakes VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: Maréchal Foch 9/24/14, Cab Franc 10/29/14

HARVEST BRIX: 20.6° Maréchal Foch and Cabernet Franc

BLENDING INFORMATION: 62% Cabernet Franc, 38% Marechal Foch

TIME IN OAK: Aged five months in neutral American oak.

ACIDITY: 6.3gL pH: 3.75 RESIDUAL SUGAR: .3% ALCOHOL: 12.5%

BOTTLING DATE: April 30, 2015

TOTAL PRODUCTION: 392 cs 750 ml, 70 cs 1.5 L, 33 cs 375 ml

RELEASE DATE: July 6, 2015

WINE BACKGROUND: This wine combines the vintner's choice of red wines each year into a signature dry red blend. This release is deep and dark due in particular to the characteristics of the French-American hybrid grape "Maréchal Foch", often simply referred to as "Foch". Historically on our farm, this winter hardy grape is the earliest to ripen and harvest begins with our Foch coming off the vines. The tannin levels are soft which makes it easy to enjoy young but with a sturdy acidic backbone, it has respectable ageing potential.

TASTING NOTES: Bursts with flavors of red plums & summer berries with a gentle hint of cedar. Super for casual sipping, but even better with smoky bacon burgers or grilled earthy portabellas with melted Cayuga Blue.

ADDITIONAL NOTE: Our label is based on "Cornett's Stone Bridge" located on the original road racing circuit that started in Watkins Glen, NY in 1948. A portion of every bottle sold will be donated to the International Motor Racing Research Center in Watkins Glen.

