



# 2016 CABERNET FRANC

*Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.*



**ACCOLADES**  
89 Wine Enthusiast

VARIETY:	100% Cabernet Franc.
VINEYARD:	70% Seneca, 25% Keuka Estate, 5% Volz Vineyard.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.2% Residual Sugar.
ANALYSIS:	13.3% Alc, 6.2 g/L TA, 1.9 g/L R.S., 3.41 pH

## VINTAGE

The 2016 vintage was one of the hottest, sunniest and driest we can remember. The grapes enjoyed a longer growing season than usual. This length of season and coinciding weather conditions has allowed the grapes to develop and ripen to their fullest potential. Yields are lower but the grapes express greater concentration.

## VINEYARD

Our Cabernet Franc was planted in 1974, 1997, and 1999 on 3309 rootstock in our Keuka Estate vineyards. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. A small portion of the blend comes from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. These vines were planted in 1990 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale.

## THE WINE

Lighter in color and style compared to the 2015 vintage. Medium intensity with cranberry, raspberry, cracked pepper, dark cherry, and slight toastiness from oak. Soft earthy tannins are balanced perfectly with vibrant acidity. The combination of European and American oak adds layers of spicy flavors.

## FOOD PAIRING

Stuffed Bell Peppers, Pork Tenderloin, Ribs, Roast Beef, Chocolate Fondue.

