

# 2016 Cabernet Sauvignon

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.

VARIETY: 85% Cabernet Sauvignon, 15% Merlot.

VINEYARD: 80% Seneca, 20% Keuka Estate.

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. 0.28% Residual Sugar.

ANALYSIS: 13.3% Alc, 6.6 g/L TA, 2.8 g/L R.S., 3.47 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**

Cabernet Sauvignon was introduced to the Finger Lakes by our founder, Dr. Konstantin Frank, in the early 1960s as 1 of 66 experimental vinifera varieties. Our current Cabernet Sauvignon was planted in 1974 and 1997 on 3309 rootstock in our Keuka Estate vineyards. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Majority of the blend comes from Seneca Lake vineyards. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature.

#### THE WINE

Seductive complexity in black fruit scents, a hint of foresty dried herbs, and a touch of leather and cedar spice. Earthy tannins are grippy and ground the fruitness, giving breath of texture, and providing a strong foundation for the fresh, mouthwatering black fruit.

#### **FOOD PAIRING**

Cheeses (Aged, Blue), Fatty Meats (Braised, Grilled), Game Birds, Lamb, Thyme.



**ACCOLADES** 

