



2018 DRY ROSÉ OF 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
88 Wine Enthusiast

VARIETY:	100% Cabernet Franc.
VINIFICATION:	92% Direct Press, 8% Saignée (12 Hour Skin Contact).
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked.
DRYNESS:	Dry. 0.61%.
ANALYSIS:	12% Alc, 5.5 g/L TA, 6.1 g/L R.S., 3.51 pH.

VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal.

VINEYARD

The grapes mostly come from vineyards on Seneca Lake where the slightly warmer mesoclimate ripens this variety well. Our Seneca vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Ripe and gentle with passion fruit, raspberry, apricot, and lemon zest. The palate is delicate and sophisticated with bright acidity with earthy and fruity flavors.

FOOD PAIRING

Charcuterie, White Fish (Grilled, Steamed, Raw, Simply Prepared), Pork (Grilled), Salad, Greens, Shrimp (Raw, Grilled), Sausage (Grilled)

