

Keuka SPRING

2017 Cabernet Franc



Vineyard & Winemaking Notes

Cabernet Franc is the signature red grape of the Finger Lakes region. It exudes refinement. It is not a wine that shouts for attention but instead claims the limelight with its finesse. We de-stem the grapes to emphasize their delicate side, and perform daily rack-and-returns (*délestage*) during fermentation to extract additional color, flavor and tannin. To bring out the aromatics, we forego oak aging on all our reds. The subtle tannins from the skins give the wine a light warmth that make it easy to drink, especially at a young age.

Appellation	Finger Lakes
Growers	Keuka Spring Vineyards, Sawmill Creek Vineyards
Varietal	Cabernet Franc
Vintage	2017
Harvest date	October 18, 2017
Winemaker	August Deimel
Fermentation	100% in bins with delayed sequential malolactic fermentation, followed by aging in FlexTanks
Alcohol by volume	13.0%
Residual sugar	0%
Sweetness perception	Dry
Bottling dates	August 23, 2018
Vegan	Yes
Production	283 cases

Tasting Notes

Our Cabernet Franc hints at black currants and raspberries, envelopes the palate with refined tannins, and finishes with a suggestion of light pepper.

Food Pairing Ideas

Quiche Lorraine, ratatouille, eggplant parmesan, lighter meat dishes that would naturally be spiced with pepper.