

Cabernet Franc



Vintage: 2018

Varietal: Cabernet Franc

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 100% Hazlitt 1852 L'Amoreaux Farm
Clones 214, 312 & 327

Harvest: 10/19/18 22.3° Brix 6.06 g/L TA 3.43 pH

Fermentation: 29 days on skin fermentation
ICV-D254 yeast and Viniflora Oenos 2.0 MLB

Ageing: Combination of French oak & Stainless Steel

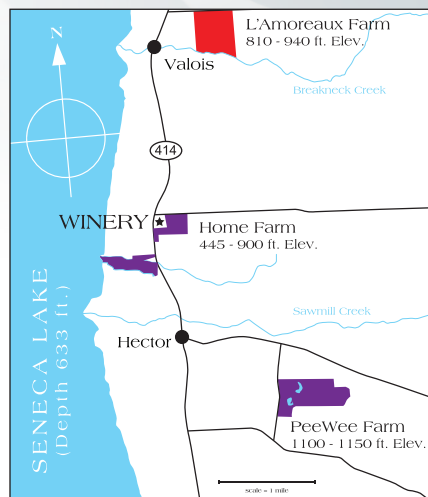
Final Analysis: 0.2% R.S. 12.6% alc. 5.5 g/L TA 3.66 pH

Bottled: 8/25/21 666 gal. (280 cases)

Winemaker Notes:

Descriptors: A Cabernet Franc with unmistakable aromas of baked blackberry tarts, sage and hewn mahogany planks; its ample tannin structure and flavors of strawberry and rhubarb give this wine a nimble, medium-bodied finish.

Food Pairing: Red meat. Porterhouse steak or a bacon cheeseburger done right



Hazlitt 1852 Vineyards • Naples, NY 14512

Size
750 ml.

Bottles / Case
12

UPC
6 05330 03020 0

SCC
106 05330 03020 7

Case Weight
34 lbs.

Pallet Configuration
56 Cases/Pallet--14 Cases X 4 Layers