

Cabernet Sauvignon



Vintage: 2019

Varietal: Cabernet Sauvignon

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

Vineyard: 100% Hazlitt 1852 Home Farm

Harvest: 10/21/19 22.9° Brix 8.48 g/L TA 3.43 pH

Fermentation: 36 days on skin with fermentation using F15 yeast and Viniflora Oenos 2.0 MLB

Ageing: Combination of French oak & Stainless Steel

Final Analysis: 0.2% R.S. 12.8% alc. 5.4 g/L TA 3.69 pH

Bottled: 8/19/21 670 gal. (282 cases)

Winemaker Notes:

Descriptors: A cool climate, full-bodied Cabernet Sauvignon that has aromas of worn leather saddles in a cedar chest and showcases flavors of dark cherry, cassis and hints of black licorice accompanied by firm tannins.

Food Pairings: Porterhouse steak with red wine demi-glace, lamb dishes of most any type, Neapolitan style pizza with fresh basil and mozzarella

