

Cabernet Sauvignon



Vintage: 2020

Varietal: 88% Cabernet Sauvignon, 12% Cabernet Franc

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

Vineyard: 88% Hazlitt L'Amoreaux Farm
12% Hazlitt 1852 Home Farm

Harvest: 10/22/20 23.6° Brix 4.81 g/L TA 3.44 pH

Fermentation: 42 days on skin with fermentation using
F15 yeast and Viniflora Oenos 2.0 MLB

Ageing: 20 months in combination of French oak & Stainless Steel

Final Analysis: 0.3% R.S. 13.9% alc. 5.9 g/L TA 3.7 pH

Bottled: 8/4/22 640 gal. (269 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

