

# Cabernet Franc



Vintage: 2023

Varietal: Cabernet Franc

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

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

Harvest: 10/26/23 22.3° Brix 6.58 g/L TA 3.28 pH

Fermentation: 23 days on skin fermentation  
ICV-D254 yeast and Viniflora Oenos 2.0 MLB

Ageing: French oak puncheons for 10 months

Final Analysis: 0.2% R.S. 12.7% alc. 5.8 g/L TA 3.77 pH

Bottled: 10/2/24 242 gal. (101 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

