

2023 CABERNET SAUVIGNON | FINGER LAKES AVA

ABOUT THE WINE

FARMED ON CALCAREOUS SOILS IN A HIGH-DENSITY VINEYARD ON THE EASTERN SHORE OF CAYUGA LAKE AND OUR OWN SMALL, HIGH ELEVATION VINEYARD. HARVESTED AT PEAK MATURITY, CRUSHED, THEN COLD-SOAKED IN SMALL LOTS FOR FOUR DAYS PRIOR TO FERMENTATION FOR MAXIMUM COLOR AND TANNIN EXTRACTION. EACH LOT WAS THEN INOCULATED WITH A DIFFERENT YEAST STRAIN TO CREATE A COMPLEX WINE. ALL LOTS WERE PRESSED OFF AT DRYNESS AND BLENDED. AGED 14 MONTHS IN A COMBINATION OF OLDER AND NEWER FRENCH OAK BARRELS.

TASTING NOTES

THIS CAB SAUV OFFERS LAYERS OF RED CURRANT AND DARK BERRIES ON THE NOSE AND PALATE FRAMED BY PERFUMED OAK. FINISHES WITH FINE TANNINS, EARTHY NOTES AND A LIMESTONE EDGE.



FINGER LAKES WINES OF DISTINCTION

DETAILS

AVA: FINGER LAKES
VINEYARD: BLV LAKESIDE VINEYARD
CWC ESTATE VINEYARD
HARVEST: 10/25/2023 & 10/27/2023
ABV: 13.3%
PH: 3.63
RS: 0 G/L
TA: 6.9 G/L
BOTTLED: 50 CASES



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