

# 2024 CABERNET FRANC | CAYUGA LAKE

## ABOUT THE WINE

CRAFTED WITH GRAPES SUSTAINABLY GROWN IN CALCAREOUS SOILS ON THE EAST SIDE OF CAYUGA LAKE AT LAKE ROAD VINEYARDS, THIS CAB FRANC IS A PRODUCT OF AN IDEAL GROWING SEASON AND WAS ALLOWED EXTENDED HANG TIME FOR FULL FLAVOR AND PHENOLIC DEVELOPMENT. HARVESTED AT PEAK MATURITY ON OCTOBER 21ST AT 24.6 BRIX. THOUGHTFUL EXTRACTION PRIOR TO AND DURING FERMENTATION PROVIDES FOR A BALANCED TANNIN STRUCTURE AND DEEP COLOR. CAREFULLY AGED IN A COMBINATION OF OLDER AND ONCE-USED PREMIUM FRENCH OAK BARRELS TO PRESERVE ITS FRUIT PROFILE.

## TASTING NOTES

THIS FRUIT-FORWARD CAB FRANC OFFERS RED AND BLACK FRUITS ON THE NOSE WITH PLUM AND DARK CHERRIES ON THE MID-PALATE. THE FINISH IS FRAMED BY LINGERING FRUIT, A HINT OF GRAVEL, INTEGRATED TANNINS, AND ENOUGH ACIDITY TO MAINTAIN BALANCE.



FINGER LAKES WINES OF DISTINCTION

## DETAILS

AVA: FINGER LAKES/CAYUGA LAKE

VINEYARD: LAKE ROAD VINEYARDS, CERTIFIED SUSTAINABLE

HARVEST: OCTOBER 21, 2024

ABV: 14.4%

PH: 3.52

RS: 0 G/L

TA: 7.1 G/L

BOTTLED: 9/16/2025



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