

2024 CABERNET SAUVIGNON | FINGER LAKES AVA

ABOUT THE WINE

THE FRUIT WAS METICULOUSLY FARMED BY LAKE ROAD VINEYARDS ON THE EASTERN SHORE OF CAYUGA LAKE AND OUR OWN SMALL, HIGH ELEVATION VINEYARD. HARVESTED AT PEAK MATURITY, DESTEMMED, 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 COMPLEXITY. ALL LOTS WERE PRESSED OFF AT DRYNESS AND BLENDED. AGED NEARLY 14 MONTHS IN NEWER, ONCE-USED FRENCH OAK BARRELS FOR STRUCTURE AND COMPLEXITY.

TASTING NOTES

THIS ELEGANT AND AGE-WORTHY CAB SAUV OFFERS LAYERS OF DARK CHERRIES, PLUM AND BRAMBLE ON THE NOSE WHILE SUBTLE HINTS OF VANILLA, CEDAR AND SAVORY HERBS CARRY THROUGH THE MID-PALATE. NOTES OF RED FRUIT AND MILD SPICE ARE FRAMED BY ACIDITY AND INTEGRATED TANNINS ON THE FINISH.



FINGER LAKES WINES OF DISTINCTION

DETAILS

AVA:	FINGER LAKES
VINEYARD:	LAKE ROAD VINEYARDS CWC ESTATE VINEYARD
CLONE:	337
HARVEST:	11/1/2024
ABV:	13.5%
PH:	3.61
TA:	6.9 G/L
RS:	0 G/L
BOTTLED:	FEBRUARY 11, 2026



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