

2024 UNIQUITY RED | FINGER LAKES / CAYUGA LAKE AVA

ABOUT THE WINE

THE FRUIT FOR THIS BORDEAUX-STYLE BLEND WAS SUSTAINABLY FARMED BY LAKE ROAD VINEYARDS ON A WEST-FACING SLOPE ON THE EASTERN SHORE OF CAYUGA LAKE. EACH VARIETY WAS HARVESTED AT PEAK MATURITY AND VINIFIED SEPARATELY. ALL LOTS WERE PRESSED OFF AT DRYNESS PRIOR TO BLENDING. AGED NEARLY 14 MONTHS IN ONCE AND TWICE USED FRENCH OAK BARRELS FOR STRUCTURE AND COMPLEXITY. 43% CABERNET SAUVIGNON, 33% CABERNET FRANC, 24% MERLOT.

TASTING NOTES

THIS COMPLEX AND AGE-WORTHY BLEND OFFERS SUBTLE NOTES OF DRIED RED FRUIT AND BAKING SPICES ON THE NOSE WHILE LAYERS OF DARK FRUIT, COCOA, AND LIMESTONE CARRY THROUGH THE MID-PALATE. JUICY RED FRUIT, VANILLA AND CEDAR ARE FRAMED BY AMPLE ACIDITY AND INTEGRATED TANNINS ON THE BALANCED FINISH.



FINGER LAKES WINES OF DISTINCTION

DETAILS

AVA: FINGER LAKES, CAYUGA LAKE

VINEYARD: LAKE ROAD VINEYARDS

CLONES: CS: 337, CF: 214, MT: 181

HARVEST: 10/11—11/1/2024

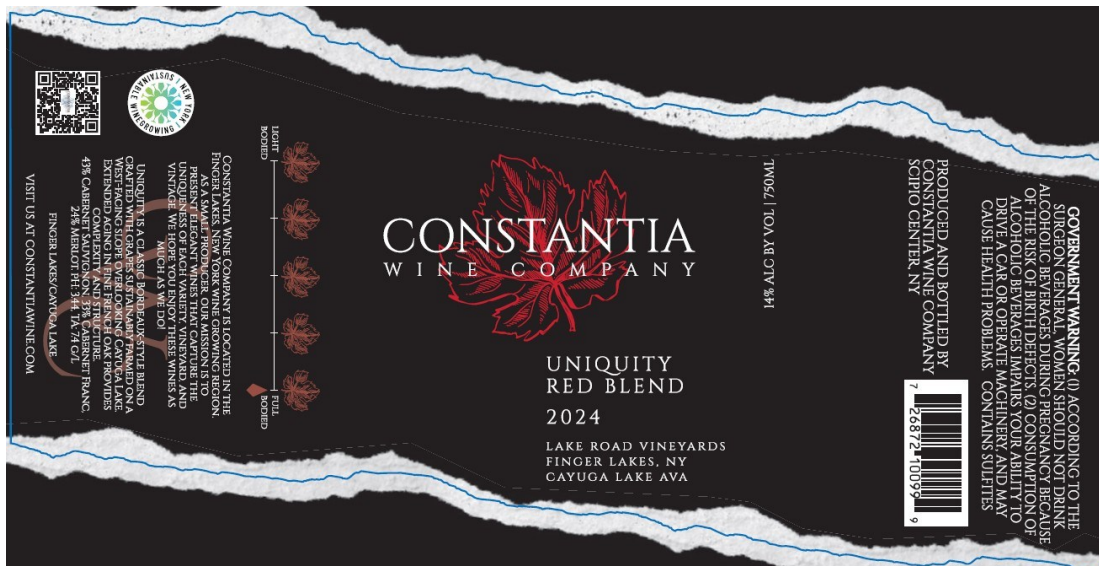
ABV: 14.0%

PH: 3.44

TA: 7.4 G/L

RS: 0 G/L

BOTTLED: FEBRUARY 4, 2026



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