



T23 CABERNET FRANC

ORIGIN	Finger Lakes
VINTAGE	2021
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

An expressive red aged exclusively in stainless steel. The purest expression of Cabernet Franc that we can put in the bottle.

PRODUCER

For over thirty years, we have dedicated our winemaking practices to a philosophy of collaboration with the environment. We have meticulously managed the vineyards by applying sustainable agricultural practices across twenty separate blocks of vines at our estate. This philosophy is continued in the cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted with a sense of place in a spirit of exploring the wine and food experience.

VINEYARD INFORMATION

Estate grown and bottled from our sustainable vineyards on the eastern shores of Seneca Lake.

VINIFICATION

Whole berry semi-carbonic maceration. Stainless steel fermentation and aging.

ALCOHOL

12%

TOTAL ACIDITY

5.9 g/l (Tartaric)

RESIDUAL SUGAR

1 g/l

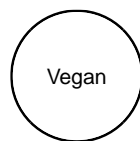
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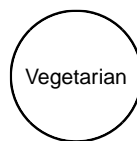
BLEND

100% Cabernet Franc

HIGHLIGHTS

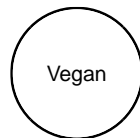


Vegan

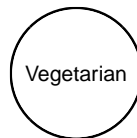


Vegetarian

CERTIFICATIONS



Vegan



Vegetarian

BOTTLE

SIZE 75cl