

Paumanok Vineyards

CABERNET FRANC



ORIGIN	North Fork of Long Island
VINTAGE	2021
COLOR	Red
WINE TYPE	Still wine

TASTING NOTE

Aromas of bramble fruit, herbs, flowers and spice. Medium-bodied with firm tannins, black fruit and cherry flavors.

Try Paumanok Cabernet Franc with roast chicken, duck, game birds, hamburgers, meatloaf, pizza, sausage, hearty fish dishes and goat or cheddar cheese. For vegetarian options try grilled vegetables such as cabbage, bell peppers, and eggplant (try it with baba ghanouj) or zucchini. In general, it pairs particularly well with herbs like rosemary, sage, thyme or saffron.

PRODUCER

Paumanok is an estate winery located on the North Fork of Long Island owned and operated by the Massoud Family. From its inception, Paumanok's focus has been to grow the highest quality wines. Paumanok's guiding philosophy is that only the healthiest, ripest grapes will produce great wine - there is no substitute. Paumanok produces several varietal and blended wines with fruit originating from its 80 acres of vineyards. Paumanok produces Chardonnay, Chenin Blanc, Riesling, Sauvignon Blanc, Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot.

VINEYARD INFORMATION

Our terroir in general is defined by our prevailing maritime climate and sandy, loamy soils. Since we are on an island and surrounded by water, these bodies of waters act as giant heat sinks in the winter insulating us from the extreme lows measured further inland and in the summer they act as coolers moderating the heat experienced in the city and inland. At harvest, we often experience an "Indian Summer" elongated by our maritime climate. The topography on the North Fork is primarily flat. We exist and succeed as a winegrowing region because the soils drain incredibly well. The top soils are a sandy loam followed by sandy, gravelly subsoils below. This makes for excellent drainage.

VINIFICATION

The grapes were sent through the crusher-destemmer with the rollers set wide apart to retain a larger number of whole berries. Next, the grapes were sorted to remove MOG (matter other than grape) and any unripe or undesirable fruit.

RECOMMENDATION

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ALCOHOL

12.5%

TOTAL ACIDITY

5.8 g/l (Tartaric)

RESIDUAL SUGAR

0.5 g/l

PH

3.59

BLEND

100% Cabernet Franc

HIGHLIGHTS

88

Vegan

Vegetarian

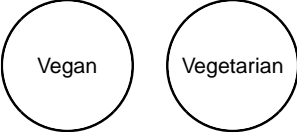


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CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl