

2014 CABERNET SAUVIGNON

Estate Grown and Bottled; Finger Lakes AVA

Cabernet Sauvignon is the main grape of Bordeaux France where it originated and often considered to be the “king of red wines”, Cabernet Sauvignon is a challenging, yet rewarding variety to grow in the Finger Lakes. The

flavors are typically a little more subtle than their European counterparts, however the full body and tannic expression ring true to variety.

WINEMAKING NOTES

Bottling date: 07/05/2018

Cases bottled: 216

Fermentation: Stainless Steel

Aging: French oak barrels - two years

Alcohol by volume: 12%

Labeled alcohol: 12%

Brix at harvest: 22

Residual sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 9.3g/l

pH: 3.5

Age ability: 2-10 years.

Serving temperature: 65°-70°F

Tasting notes: Japanese plum, black cherry; white pepper and vanilla.

Pairing suggestions: Lamb, beef and duck.



“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

VITICULTURAL NOTES

Grape: Cabernet Sauvignon

Harvest date: October. 13, 2014

Cabernet Sauvignon is one of the most challenging grape varieties to cultivate. The small berries give intense color and

flavor to the wine. Ripening a little later than some of the other late season varieties, flexibility of harvest date can be limited, and care as to crop load must be taken to ensure ripening.

This is the world's “best-travelled” red wine. The intense berries produce concentrated, tannic wines that are particularly suited to aging