



Cabernet Franc 2023



Appellation: Finger Lakes
Vineyards: Atwater Estate

Wine Profile

Harvest Date: October 20, 2023

Harvest Brix: 20°

Elevation: 710-770 feet

Soil Type: Hudson (NE, 10%), Schoharie (N, 50%), Lordstown (SE, 10%), Lansing (S, 40%)

Blend: 100% Cabernet Franc

Acidity: 6.2 g/L

pH: 3.65

Residual Sugar: 0.0% (0.0g/L)

ABV: 11.7%

Yeast: Spontaneous (Pied de Cuve)

Malolactic Fermentation:

Fermentation and Pressing: Fermented for eighteen days in stainless steel tanks with two daily pump overs

Aging: Ten months in neutral French oak barrels

Bottling: August 20, 2024

Production: 599 Cases

Wine Release Date: November 18, 2024

Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.