



2015 CABERNET SAUVIGNON

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



ACCOLADES
Not Submitted

VARIETY:	85% Cabernet Sauvignon, 15% Merlot.
VINEYARD:	80% Seneca, 20% Keuka Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.28% Residual Sugar.
ANALYSIS:	13.3% Alc, 6.6 g/L TA, 2.8 g/L R.S., 3.47 pH

VINTAGE

The 2015 vintage was above average in temperatures and rainfall. A third straight winter of very cold weather caused some vine injury and we had to spend more time in the vineyards to account for injured buds and vines. The weather was ideal during flowering in April and May with very warm and dry temperatures. The summer months were just slightly cooler than average which helped balance the warm start to the season. Harvest was warmer and drier than average which presented an ideal finish for the grapes. Overall, the 2015 vintage wines have more definition, freshness and weight than was the case for 2014 (also a strong vintage).

VINEYARD

Cabernet Sauvignon was introduced to the Finger Lakes by our founder, Dr. Konstantin Frank, in the early 1960s as 1 of 66 experimental vinifera varieties. Our current Cabernet Sauvignon was planted in 1974 and 1997 on 3309 rootstock in our Keuka Estate vineyards. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Majority of the blend comes from Seneca Lake vineyards. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature.

THE WINE

Very aromatic with blackberry, bramble, cedar, chocolate, earth, and tobacco with nuances of caramel and forest floor. Moderate firm tannins with a strong structure leads a wine that will age for several years.

FOOD PAIRING

Cheeses (Aged, Blue), Fatty Meats (Braised, Grilled), Game Birds, Lamb, Thyme.

