



2014 Connecticut Cabernet Franc



Vineyard

Our Cabernet Franc vineyard is located behind the winery at the crest of our hill. Full sun exposure provides the warmest of conditions on our site. Our stony soil adds a natural mineral complexity to the wine. Our grapes are dry-farmed, and our farm is the only fully tiled (drained) vineyard in New England allowing for better nutrient uptake and warmer soils.

Production

Harvest 2014 was a bountiful year. The grapes were hand picked, destemmed and then fermented both in tank and in open top fermenters. Each lot received different yeasts to add layers of complexity. After pressing and settling, the wine is aged for 12 months in a mixture of French and American oak barrels before bottling.

Tasting Notes

A mid-weight red with soft cedar notes, hints of cranberry and cinnamon on the finish.

Technical Data

Alcohol: 12.6%
pH: 3.46
Acidity: 7.2 g/L
Brix at Harvest: 21.7
Harvest Date: November 5, 2014
Production: 650 cases