

Osmote

Cabernet Franc



This is a single vineyard Cabernet Franc sourced from Sawmill Creek Vineyard. The vines are planted north to south on an east-facing steep hillside on Seneca Lake. The vines were planted in the 1990s to Clone 214, which originated in the Loire valley.

Hand harvested and the grapes were sorted at the winery and split to two fermenters. One fermenter of whole cluster fruit and one fermenter of wholly destemmed fruit. Wine is un-inoculated and instead undergoes natural fermentation with a combination of gentle pumpovers, punchdowns, and treading for a total of 22 days on skins. Tanks are drained and pressed using a basket press, and free run wine is combined with the press fraction then immediately barreled to finish primary and secondary fermentation by nature in 400L barrels. Barrels are racked twice during aging and the wine is bottled unfiltered. 136 cases produced.

Grape varieties : Cabernet Franc

Altitude : 150m - 250m ASL

Vineyard age : 20 - 25 year old vines

Exposure : Northeast and southeast

Soil : Deep, gravelly loam soil

Alcohol : 12%

Residual Sugar : 7.2 g/l

Tasting notes :

In a bright and effusive vintage this wine is showing a new added aroma of dark cocoa in the alongside of the red fruits you've come to expect. The whole cluster fermentation brings back a faint hint of green character and bolsters the mid palate tannin creating breadth for the wine before a tight finish highlighted by Finger Lakes acidity.

Press Notes

Wine Enthusiast

2017

90 points

