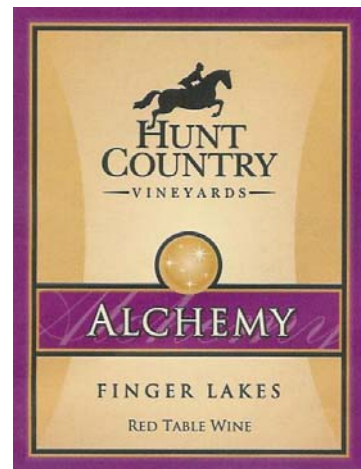




Tech Sheet

Alchemy

Bottled. August 14, 2007
Production. 448 cases
Appellation: Finger Lakes
Oak. 12 months (French)
Residual Sugar. 0.4%
Alcohol. 12% by Vol.
Total Acidity. 6.9 g/L
pH. 3.4



Winemaker's Notes.

A dry velvety blend of 45% Cabernet Franc, 40% Cabernet Sauvignon and 15% Noiret — all from the heart of the Finger Lakes — with black cherry notes, subtle oak and hints of spice.

Enjoy it with a wide range of hearty meat dishes, rich cheeses and tomato-based Italian cuisine. One of the aims of the mystical medieval science of alchemy was the discovery of the elixir of longevity. Discover the magic of our Alchemy, a rich, velvety and dry red wine with black cherry notes, subtle oak and hints of spice.

Winemaker Christopher Wirth has blended Alchemy from three premium grapes ~ Cabernet Franc 45%, Cabernet Sauvignon 40% and Noiret 15% ~ all 100% Finger Lakes! Enjoy it with a wide range of hearty meat dishes, rich cheeses and tomato-based Italian cuisine.