



## *Cabernet Franc 2008*

### **Grapes & Vineyards.**

*100% Cabernet Franc*

Green Acres Vineyards (Branchport, NY) managed by Hunt Country Vineyards

Hunt Country Vineyards

Fox Run Vineyards (Penn Yan, NY)

**Vinification.** Hunt Country Vineyards

**Director of winemaking.** Jonathan Hunt

**Cellarmaster.** Bill Whiting

**Oak aging.** 12 months (French)

**Residual Sugar.** 0.2%

**Alcohol.** 12.5% by Vol.

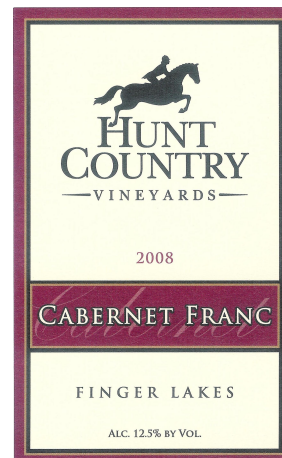
**Total Acidity.** 6.0 g/L

**pH.** 3.5

**Bottled.** August 27, 2010

**Production.** 561 cases

**Appellation.** Finger Lakes



### **A little history from Art Hunt.**

The Cabernet Franc grape was first established in southwest France in the 1600s. It and Sauvignon Blanc later became the genetic parents of Cabernet Sauvignon. Cabernet Franc itself is relatively cold hardy variety which tolerates a fairly wide variety of soils and produces a wine with a bright pale red color, lively berry notes and occasionally a hint of pepper. We planted Cabernet Franc in the 1990s, and produced our first vintage in 1999. The plants grow very well in the glacially deposited soil and temperate climate of Keuka Lake, and now Cabernet Franc is one of the great signature wines of the Finger Lakes region.

### **Winemaker's notes by Jonathan Hunt.**

Warm, dry weather in the spring of 2008, followed by a summer of well balanced sun and rain, produced Cabernet Franc grapes with ripe fruit flavors and spiciness. We aged the wine in French barrels for 12 months to give those flavors a firm oak backbone. The finished wine has vibrant cherry notes and hints of pepper, making it a delicious companion to fine cuts of beef or lamb and creamy cheeses. Cabernet Franc wines can take time to mature and reach their potential. I would expect peak drinking in 2012-2014. We hope you enjoy it!