



## *Cabernet Franc 2011*

### **Grapes & Vineyards.**

92% Cabernet Franc, Hunt Country Vineyards  
and Green Acres Farm (Branchport, NY),  
managed by Hunt Country Vineyards  
8% Merlot, Premium Wine Group (Mattituck, NY)

**Vinification.** Hunt Country Vineyards

**Director of winemaking.** Jonathan Hunt

**Oak aging.** 9 months (French)

**Residual Sugar.** 0.2%

**Alcohol.** 12% by Vol.

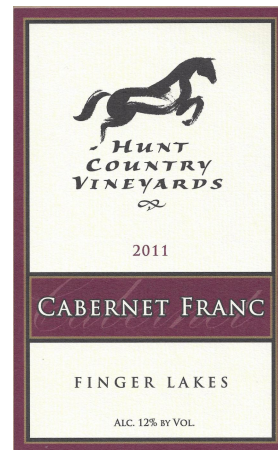
**Total Acidity.** 7.5 g/L

**pH.** 3.6

**Bottled.** August 22, 2012

**Production.** 490 cases

**Appellation.** Finger Lakes



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

The Cabernet Franc grape was first established in southwest France in the 1600s. It was later bred with Sauvignon Blanc to produce Cabernet Sauvignon. Cabernet Franc itself is a 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 spice. 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.**

Unseasonably wet weather in the spring of 2011 was happily followed by a summer of well balanced sun and rain, producing Cabernet Franc grapes with lively fruit notes and a bit of spiciness. We aged the wine in French barrels for nine months to give those flavors a firm oak backbone. Lastly, in the French style, I blended in a small amount of Merlot to add depth and complexity. 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 a little time to reach their potential. I would expect peak drinking in 2013-2015. We hope you enjoy it!