

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2018 Cabernet Franc

Varietal: 100% Cabernet Franc

Vineyards: 99% Overlook Farms, 1% KLV
Eastside

AVA: 100% Finger Lakes

Final Analysis

Alcohol: 11.2%

Final pH: 3.61

Final TA: 5.9 g/L

RS: 3 g/L

Date Bottled: July 29, 2019

Total Production: 434 cases

Harvest Data

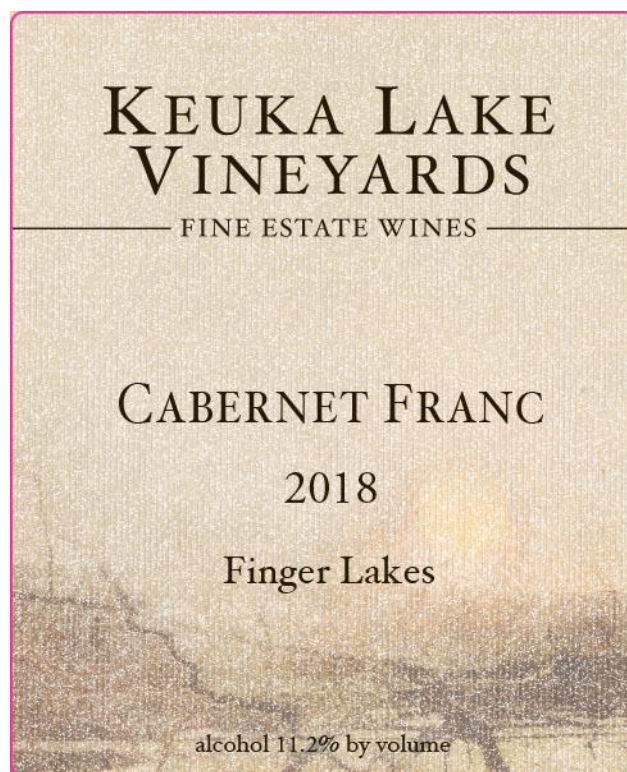
Overlook

Machine Harvest: Oct 16, 2018

Brix: 20.5

KLV Eastside

Hand Harvest: Oct 16, 2018



The Story

We have been sourcing Cabernet Franc fruit from Harry Humphreys for this wine since 2009. His fruit has always made up the majority of the blend, although there is typically some percentage of Cabernet Franc from our estate Eastside vineyard on the east side of Keuka Lake. We aim for a fruit-forward style achieved through a moderate-paced clean fermentation, pressing as fermentation slows, and aging in 100% neutral oak.

Vinification

The Overlook Cabernet Franc was picked on a very cold morning in mid-October. On the same day, we harvested a scant eleven trays of our own Eastside Cabernet Franc, which was added to one of the bins of Overlook and then processed together. The fruit was crushed into one-ton picking bins and inoculated with IVC D254 and fermented for nine days before pressing into stainless steel tank. About one week later, the wine was transferred to neutral oak barrels and underwent malolactic fermentation. The wine was barrel aged with lees stirring for eight months, and is vegan friendly.

Vineyards

Overlook Farms is located on the western side of Seneca Lake, where grower Harry Humphreys operates several conventionally-farmed vineyards. This site is located directly off Route 14 and is planted in sandy soils with excellent drainage. The vineyard is planted under the VSP system and Humphrey typically does mid-season leaf-pulling to insure the fruiting zone gets ample sunlight and air flow.