

<b>Release Date</b>	September 2020
<b>Blend</b>	100% Cabernet Franc
<b>Grape Source</b>	Hudson River Region
<b>Cases Produced</b>	158 Cases
<b>Primary Fermentation</b>	Hand-picked on October 4 <sup>th</sup> on the Benmarl property, crushed and destemmed the whole lot into stainless steel tank for fermentation. The tank was inoculated with yeast and malolactic bacteria to ensure a swift and complete MLF. Once fermentation kicked off, twice-daily pump overs and occasional punch downs were routine to keep the fermentation happy and encourage heat accumulation and color extraction. The wine reached dryness 14 days after fermentation, and was drained and pressed on the 15 <sup>th</sup> day into tank, where it settled before racking to three oak puncheons.
<b>Malolactic Fermentation</b>	The must was inoculated with ML bacteria shortly into its alcoholic fermentation, a technique which encourages early completion and leads to less uncertainty during aging. Wine was barreled and sulfured shortly after pressing as an ML-dry wine.
<b>Aging</b>	This wine was aged for 11 months in 1-2 year old French Oak puncheons.
<b>Technical Notes</b>	Bottling Date: 9/14/20 pH: 3.90 TA: 6.5g/L Alcohol: 13.7%
<b>Comments</b>	Garnet in color and cherry, cedar, tobacco leaf on the palate. Light-to-medium bodied, gentle oak integration from use of puncheon, a illustrative Cabernet Franc from a solid New York vintage.

<b>Release Date</b>	Summer 2023
<b>Blend</b>	100% Cabernet Franc
<b>Grape Source</b>	Hudson River Region
<b>Cases Produced</b>	274 Cases
<b>Primary Fermentation</b>	Hand-picked on our Benmarl Estate on October 21 <sup>st</sup> and 22 <sup>nd</sup> , the wine was crushed and destemmed on property, and fermented in multiple lots, so we could play around with yeast strains to increase complexity. We monitored the fermentations with twice-daily punch-downs or pump-overs, and pressed the wine on November 11 <sup>th</sup> , after two weeks fermenting on the skins. Wine was transferred to one tank to begin aging, before ultimately finishing its ageing in French oak puncheons.
<b>Malolactic Fermentation</b>	Malolactic fermentation was completed in barrel.
<b>Aging</b>	Aged for 12 months in 1-2 year old French Oak puncheons.
<b>Technical Notes</b>	Bottling Date: 6/9/2022 pH: 3.94 TA: 5.4g/L Alcohol: 12.1%
<b>Comments</b>	For a vintage marked by heavy rains in late summer, we are pleased with the classic Cabernet Franc typicity in our Estate Cabernet Franc. Look for pencil shaving and raspberry notes on the nose, and tannins just sturdy enough to handle softening by extended time in oak puncheon. Medium bodied and juicy on the palate, this wine pairs well with grilled meats and game, herbaceous chimichurri, wild mushrooms, and sturdy stews.

<b>Blend</b>	100% Cabernet Franc
<b>Grape Source</b>	Hudson River Region
<b>Cases Produced</b>	225 Cases
<b>Primary Fermentation</b>	An exceptionally warm and dry summer made way for an early harvest in 2022. Our Estate Cabernet Franc was hand harvested on October 9 <sup>th</sup> . Daily punchdowns and pumpovers were implemented over the 17 day fermentation. The resulting wine was pressed into Stainless steel to complete spontaneous Malolactic fermentation. 9 months of aging was implemented in 2-4 year old French oak Puncheons
<b>Malolactic Fermentation</b>	Due to the quality of the grapes this vintage, we decided to allow the red wines undergo spontaneous Malolactic fermentation.
<b>Aging</b>	Nine months in 2-4 year old French oak puncheon.
<b>Technical Notes</b>	Bottling Date: 09/15/23 Alcohol: 12.2%
<b>Comments</b>	The 2022 vintage was quite spectacular. Gentle spring rains gave way to an extremely dry and hot summer in the Mid-Hudson Valley. Probably the most concentrated Cabernet franc that we have grown to date, the 2022 shows great aging potential.