



WHITECLIFF IS AN ARTISANAL FAMILY RUN VINEYARD DEDICATED TO MAKING WORLD-CLASS VEGAN WINES SUSTAINABLY PRODUCED. WE STARTED GROWING ON OUR SITE IN 1979 AND ARE NOW ONE OF THE LARGEST VINEYARDS AND MOST AWARD-WINNING WINERIES IN THE HUDSON VALLEY.

SPECS:

Varietals: Cabernet Franc

Harvest Dates: 10/04/2016 to 11/1/2016

Alcohol by Volume: 12%

Residual Sugar: 0.00%

AVA & Vineyard: Hudson Valley AVA. Estate bottled, Whitecliff Vineyard.

Cases Produced: 198 cases

Tasting Notes: With muscular tannins and ripe fruit, it has the rich flavors of Cabernet Sauvignon without the weight. Notes of red plum, red cherry, blossom, rosebud and vanilla and clove baking spice, make it the perfect food wine, to pair with a variety of foods from lamb to eggplant, or steak to pasta.

Vinification Techniques:

Whole berry, no stems, 24 hour cold soak with twice daily punch down. Aged 6 to 8 months in American and Hungarian oak barrels (20% new oak).

CABERNET FRANC

2016 • \$25.95/BOTTLE



**WHITECLIFF VINEYARD
331 MCKINSTRY RD GARDINER, NY 12525
(845) 255-4613
TRISTAN@WHITECLIFFWINE.COM**



WHITECLIFF IS AN ARTISANAL FAMILY RUN VINEYARD DEDICATED TO MAKING HIGH QUALITY VEGAN WINES, SUSTAINABLY PRODUCED.

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SPECS:

Varietals: Cabernet Franc

Harvest Dates: Mixed harvest

Alcohol by Volume: 12%

Residual Sugar: 0.00%

AVA & Vineyard: Hudson River Region, estate fruit, Olana Vineyard.

Tasting Notes: With muscular tannins and ripe fruit, notes of red plum, red cherry, and pepper, make it the perfect food wine, to pair with a variety of foods from lamb to eggplant, or steak to pasta.

Vinification Techniques:

Destemmed clusters, 24 hour cold soak, whole berry fermentation with twice daily punch downs. After pressing aged 14 months in 70% Hungarian and 30% American oak barrels (0% new oak)

CABERNET FRANC

2020 • \$27.99/BOTTLE



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SPECS:

Varietals: 95% Cabernet Franc, 5% Merlot

Harvest Dates: Mixed harvest

Alcohol by Volume: 12.9%

Residual Sugar: 0.00%

AVA & Vineyard: Hudson River Region, estate fruit, Olana Vineyard.

Tasting Notes: With muscular tannins and ripe fruit, notes of red plum, red cherry, and pepper, make it the perfect food wine, to pair with a variety of foods from lamb to eggplant, or steak to pasta.

Vinification Techniques:

Destemmed clusters, 24 hour cold soak, whole berry fermentation in 1 ton open top fermenters with twice daily punch downs. After pressing aged 16 months in 70% Hungarian and 30% American oak barrels (0% new oak)

CABERNET FRANC

2021 • \$31.99/BOTTLE



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SPECS:

Varietals: Cabernet Franc

Harvest Dates: 9/24/2020

Alcohol by Volume: 12.9%

Residual Sugar: 0.2%

AVA & Vineyard: Hudson River Region, estate fruit, Whitecliff Vineyard.

Tasting Notes: The ancestral method gives this sparkling rose a light concentration of small bubbles. It boasts notes of rich cherry, mellow vanilla, and a bit of spice with a smooth finish.

Vinification Techniques:

12 hour cold soak on skins for color before pressing. Indigenous yeast fermentation. Bottled before the finish of primary fermentation. Disgorged with no dosage. Zero SO2 added.

PÉTILLANT ROSÉ

2020 • \$28.99/BOTTLE



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