



# ROBIBERO

## ESTATE CABERNET FRANC

### 2020 ESTATE CABERNET FRANC

**Tasting Notes:** Pomegranate and vanilla bloom on the nose followed by secondary aromas of bell pepper and river rocks. This wine offers leather, tobacco, and dark chocolate on the palate. Grippy tannins give way to a soft dry finish.

**Suggested Pairings:** Serve this with chicken mole, a black bean and sweet potato chili and dark chocolate brownies with sea salt.

#### TECHNICAL NOTES

Variety: Cabernet Franc	Brix: 22
Harvest Date: 10/10/20	TA: 5.6
ABV: 13.8	PH: 3.6
Age: Twenty four months in one-third new French Oak	

### 2021 ESTATE CABERNET FRANC

**Tasting Notes:** This light ruby wine begins with wild strawberries and pencil shavings. It offers raspberry and currants with a hint of anise at the finish. Pleasant tannins create a suede-like body, while a final light pepper kick reminds you this is a Hudson River Region Cabernet Franc, leaving you wanting more.

**Suggested Pairings:** Serve this with braised hare and fennel, Hudson Valley goat camembert, and pistachio baklava.

#### TECHNICAL NOTES

Variety: Cabernet Franc	Brix: 20
Harvest Date: 10/09/21	TA: 5.2
ABV: 12.5	PH: 3.6
Age: Twenty months in once used French Oak, finised in steel	



## 2022 ESTATE CABERNET FRANC

**Tasting Notes:** Leading with aromas of candied fruits, fresh herbs and eucalyptus, this medium bodied wine delights. Bursting with black and blueberry pie on the palate, it serves energizing acidity and a lingering cranberry finish.

**Suggested Pairings:** Serve this with Hudson Valley roast duck and cranberry sauce, citrus roasted root vegetables topped with gorgonzola, and a warm blueberry crumble.

### TECHNICAL NOTES

Variety: Cabernet Franc  
Harvest Date: 10/12/22  
ABV: 13.3  
Age: Twenty four months in one-third new French Oak

Brix: 21.4  
TA: 5.7  
PH: 3.50

## 2023 ESTATE CABERNET FRANC

**Tasting Notes:** Opening with floral chamomile and honeysuckle, then notes of dill and fresh grass, the "Blanc Franc" entices. On the palate this complex wine offers lingering hints of Myer lemon, lychee, and Asian pear. It is gorgeously creamy with a full bodied, medium finish.

**Suggested Pairings:** Serve this with pan seared dover soul and lemon, creamy asparagus risotto and poached pear with mascarpone.

### TECHNICAL NOTES

Variety: Cabernet Franc  
Harvest Date: 10/23/23  
ABV: 13  
Age: Aged in steel tanks

Brix: 22  
TA: 5.2  
PH: 3.53

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### *Robibero Family Vineyards*

*Set on a 42-acre property our family run vineyard is nestled in and around the breathtaking Shawangunk Mountain ridge just a few miles from the historic town of New Paltz. As a small boutique winery, our main goal is to produce premium artisan wines unique to their terroir. Our wines are hand-crafted by Kristop Brown in small lots to express unique and charming vintages.*

#### CONTACT

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