

Release Date	TBD
Blend	100% Cabernet Franc
Grape Source	Benmarl Estate, Hudson River Region
Harvest Date	October 5, 2019
Cases Produced	158 Cases
Primary Fermentation	The grapes were hand harvested on 10/5, 2019, destemmed, and crushed into a 40hL tank followed by a 4 day cold soak. On 10/9 the must was inoculated with CSM yeast followed a day later with ML Inoculum. Fermentation lasted 11 days in which 2-3 pumpovers were performed daily. Peak fermentation temperature was on day 7, 79 Degrees F. Alcoholic fermentation was completed on 10/20 and the wine was pressed off into Stainless steel tank to Complete Malolactic Fermentation.
Malolactic Fermentation	Complete MLF was achieved in early November 2019
Aging	Post MLF, the wine was barreled down into 3 x 500L Puncheons and 1 225L Barrel of neutral French Oak for 9 Months. On 9/14/2020, 158cases were bottled unfined and unfiltered.
Technical Notes	Bottling Date: 9/14/2020 Alcohol: 13.7% pH: 3.90 TA: 6.5g/L Residual Sugar: 0g/L
Vineyard Overview	The majority of this Vineyard was planted in 2015. 60 % is Cabernet Franc clone 214 and 25% Cabernet Franc clone 327 on Ripera Gloire. The remaining 15% of the vineyard is Cabernet Franc Clone 327 on SO4 planted in 2016. Although young, the vines are self regulated by the rootstock and produce a smaller than normal crop with loose clusters and small berries. The aspect is south/southwest facing with shale/silt loam soils.
Comments	Aromas of bright red raspberry and dark cherry are complemented by earthy undertones and notes of black currents. The palate is bright with fine grained tannins complementing the lively acidity and bramble flavors.



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—MANAGING THREE SITES—AND MOST AWARD-WINNING WINERIES IN THE HUDSON VALLEY.

SPECS:

Varietals: Cabernet Franc 93%
Merlot 7%

Alcohol by Volume: 12%

Residual Sugar: 0.00%

AVA & Vineyard: Hudson Valley AVA.
Estate bottled, from Whitecliff's Olana
vineyard in Hudson, NY

Cases Produced: 166 cases

Vinification Techniques:

Whole berry, no stems, 24 hour cold soak followed by 5-10% bleed off of juice pre-fermentation. One to two daily punch downs. Aged 14 months in 86% Hungarian oak barrels (29% new oak), and 14% American oak.

CABERNET FRANC

2017 • \$32.95/BOTTLE



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E S T A T E B O T T L E D

T23 UNOAKED CABERNET FRANC

2020 brought us a warm and sunny growing season, and an earlier pick rewarded us with the perfect balance of acidity and character. The grapes went through 100% carbonic maceration, and the wine aged in stainless steel for six months. It's medium in body and very fruit-forward but balanced by a quiet herbal presence.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore Vineyard
Total Acidity	5.9 g/L
pH	3.65
Sweetness level	dry
Alcohol by volume	12.7%
Fermentation	stainless steel, Tank #23 (T23) 100% Carbonic Maceration



C R A F T S M A N S H I P • P A S S I O N • C O M M I T M E N T

LAMOREAUX
LANDING



W I N E C E L L A R S

For over twenty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.

BOUNDARY BREAKS

DID YOU KNOW?

Cooler Climate Reds are Just as Good!

- Cooler Climate Reds are lower in alcohol which makes them more food friendly!
- The Finger Lakes is a perfect climate to grow some of the world's best Cab Francs.
- Vineyards on the east side of Seneca Lake are in a microclimate called the "Banana Belt" due to warmer temperatures.

2019 Cabernet Franc

WHAT MAKES OUR CABERNET FRANC SPECIAL

- We employ vineyard techniques that seek to achieve small berry size which yields sufficient color and structure, while exhibiting lots of fruit in the finished wine.
- These specific vineyard practices enable us to produce uncommonly ripe fruit in a cool climate, which yields structured, full-bodied wine.
- The resulting Cabernet Franc from 2019 is very lively with fruit, body and varietal character.

2019 VINTAGE NOTES

The 2019 vintage was more typical of the Finger Lakes. It was not overly warm, nor overly cool. September and October were temperate without too much rain which allowed us to let our fruit hang longer into the season. We picked in late October to maximize ripeness.

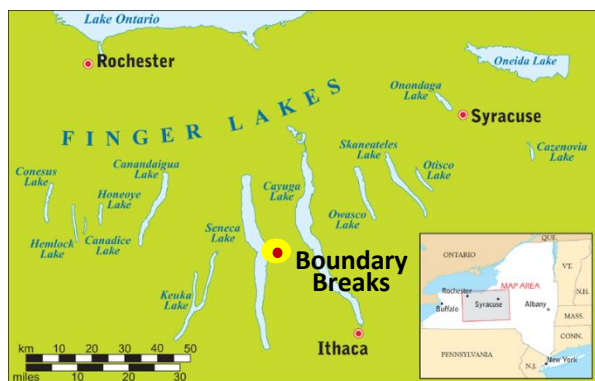
TECHNICAL NOTES

Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 75% Cabernet Franc, 25% Merlot
Harvest Date: October 25-30, 2019
Brix at Harvest: 22.0
Winemaker: David Breeden

Fermentation: : Conventional primary fermentation; aged 10 mos. in 2 y/o French Oak
Alcohol: 13.0%
Residual Sugar: 0
Titrateable Acidity: 5.4 g/l
pH: 3.93
Bottling Date: Sept 10, 2020
Cases Produced: 950; **SRP:** \$19.95

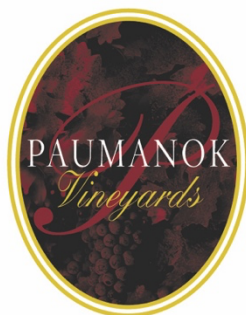
SELLING POINTS: CABERNET FRANC

The goal for our 2019 Cabernet Franc is to highlight how expressive and fruit-forward a Finger Lakes Cabernet Franc can be based on optimal vineyard practices. In addition our goal is to make an outstanding Cabernet Franc at a price point that is affordable for a larger consumer audience.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.



North Fork of Long Island

PAUMANOK 2018 Cabernet Franc

WINEMAKER NOTES:

The 2018 growing season got off to a slow start as cool weather delayed bud break in early May. While dry overall, June and July saw periodic rain along with unwanted humidity. The Summer months brought ample heat and, with enough water in the ground, growth took off. 2018 saw more humidity and rain than we needed, and made for lots of work in the vineyard. In the end, we had plenty of beautiful, blue sky weather to balance out the less desirable days and yield a crop that was sufficiently ripe to produce the quality wines we aspire to make.

An intensive regimen of leaf removal (to better expose the fruit to the sun and wind) and fruit-thinning, or "green-harvesting", was performed to lower yields and remove unripe fruit. Performing thorough leaf removal early in the growing season (during or immediately after fruit set) aids greatly in attaining the goal of growing healthy, ripe, clean fruit. The fruit is healthier thanks to the drier microclimate created within the canopy. Pathogens such as powdery mildew are susceptible to UV light which will kill their spores. In addition, thorough, early leaf removal accelerates the natural depletion of methoxypyrazines. Pyrazines are responsible for the bell pepper aromas that are naturally present in some varieties, such as Cabernet Franc, more than others. Due to the leaf removal, the final pyrazine content is less than it would have been otherwise. The vineyard yielded about 2.5 tons per acre.

The grapes were sent through the crusher-destemmer with the rollers set wide apart to retain a larger number of whole berries. Next, the grapes were sorted to remove MOG (matter other than grape) and any unripe or undesirable fruit. The must was inoculated immediately with yeast and within 24 hours with malolactic bacteria. This practice -- called co-inoculation -- resulted in the completion of malolactic fermentation prior to the completion of alcoholic fermentation. This has the major advantage of allowing the winemaker to rapidly protect the wine with sulfites upon completion of alcoholic fermentation (as opposed to waiting weeks or months after alcoholic fermentation for malolactic fermentation to complete). Délestage (complete drainage of free run and returning the same volume of juice/wine by irrigating over the cap, also called "rack and return") was done to achieve thorough, gentle extraction while minimizing the extraction of harsher tannins by the elimination of seeds as the cap settles during délestage. This method ensures that only the softest tannins are extracted. After the fermentation was complete, the free run was drained into oak barrels. The must was pressed and, after clarification, was also moved to oak barrels. After 14 months in neutral French oak barrels the Cabernet Franc was bottled.

It was sealed with a screw cap to preserve freshness and cleanliness.

TASTING NOTES:

Aromas of bramble fruit, herbs, flowers and spice. Medium-bodied, plush with smooth tannins, black fruit and cherry flavors.

TECHNICAL INFORMATION

Appellation: North Fork of Long Island

Variety:

83% Cabernet Franc, 17% Merlot

Cooperage: 100% neutral French oak barrels

Alcohol: 12.5%

pH: 3.63

Total acidity: 6.0 g/l

Harvest Date: October 23-24, 2018

Brix at Harvest: 21.8

Residual Sugar: 0.1%

Bottling Date: April 16, 2020

Release Date: November 11, 2020

Production: 378 cases