



## Wine Specs

Blend: 82% Cabernet Franc, 12%

Teroldego, 6% Merlot

Harvest Date: 10/23/19

Bottling Date: 1/6/21

Aging: 14m, Hungarian & French oak

Fermentation: Open Top Tanks

TA: 5.6 g/L

pH: 3.5

Residual Sugar: 0g

Alcohol: 12.8%

## Awards & Ratings

- ★ Gold & 94pts, 2022 International Eastern Wine Competition

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# 2019 CABERNET FRANC

## North Fork of Long Island

## Tasting Notes

- The first Cabernet Franc under the Suhru Wines label, we are very excited to be adding this wine to the Suhru Wines family! This classic expression of a cool climate Cabernet Franc has a rich garnet hue, with bright fruit and notes of black currant, raspberry, and a hint of anise on the nose. This bold red has a nice mid palate with notes of mocha and cocoa, fine lingering tannins and a light smokiness in the finish with the slightest hint of vanilla.



## Winemakers Notes

- The three varieties were each fermented in open top tanks and punched down during their time on skins. The goal is to extract color and tannin without remaining too long (18 days) on skins before pressing to retain the vibrant fruit notes. The wine is then aged for 14 months in a combination of 80% Hungarian Oak, 20% French oak. 208 cases made