



Growing season: The growing season was short. Short on crop due to a mild winter marked by extreme temperature variations. The coldest days led to some winter damage in the vineyards. A warm and dry spring carried through into summer. Early-ripening grapes benefited from heightened fruit flavors in this precocious growing season. Grapes seemed ripe but scarce, with small berries and lower yields across the board. Quality was still high, and disease pressure stayed low, despite the erratic weather.

Notable vineyard management details: This Cabernet Franc comes from Glacier Ridge Vineyards. A beautifully manicured vineyard throughout the season, all pruning, hedging, and mowing or weeding is done to the highest level. Bird netting and bird cannons well deployed to prevent damage to fruit during end of season.

Fruit condition/maturity: Hand picked into 35lb. boxes, hand sorted in the vineyard to remove any underripe clusters or non-grape material, then delivered to Red Newt.

Fruit processing: Fruit was lightly crushed with moderately high SO₂ to protect against oxidation. Four days cold soaking in tank at 35F with active circulation of juice over the skins. The fruit was then allowed to naturally warm up, and when alcoholic fermentation had begun in earnest, the must was warmed to 75F.

Fermentation: Fermented in one ton welch bins with spontaneous yeasts. Inoculated for malolactic fermentation a week into alcoholic fermentation with 'PN4' - a malolactic bacteria selected from cold soaked Pinot Noir fermentations in Burgundy. Bins were punched down by hand up to four times per day.

Post fermentation: At completion of alcoholic fermentation the bins were sealed down and dry iced heavily every day, allowing for more skin maceration time until the cap sank three weeks later. At this point the wine was basket pressed off the skins, sulphured, and sent to barrels maturation and cold stabilization during the winter. The following spring the wine was racked and bottled.

Blend composition: 86% Cabernet Franc, 10% Merlot, 3% Noiret, 1% Pinot noir

Bottling date(s): May 9th, 2024
183 cases (12 x 750ml bottles)

closure: Stelvin screw closure (750)

Harvest date(s): October 12th, 2022

Fruit chemistry at harvest:
TA: 5.7 g/L pH 3.44 Brix: 21.1

Wine chemistry at bottling:
TA: 5.3g/L pH: 3.63 RS: 0.2% ALC: 13.6%

Overall goals and philosophy of wine: The 2022 Classic Label Cabernet Franc aims for a pure expression of Cabernet Franc in the Finger Lakes by using older more neutral barrels to allow the fruit to show through without too much oak. Bright cherry and violet fruit on the nose is underlain by mineral tension in the midpalate. Refreshing to drink, it stands as a joyous counterpoint to the influence of oak that our single vineyard Cabernet Franc requires.

