

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2012 CABERNET FRANC

2012 GROWING SEASON SUMMARY

After a mild winter, bud break occurred in mid-March, very early by comparison to recent vintages. Late March presented wine growers with sleepless nights, as several frost events threatened this promising vintage. Although some damage occurred, Bellangelo and its premium growers endured the spring, only to experience a long, dry summer, with rains that were perfectly timed to provide necessary moisture to the vines, without too much moisture accumulation. In all, the 2012 vintage proved to be a near perfect vintage for the Finger Lakes, particularly for red grape varieties, and a very special year for Bellangelo's fine wines.

Our Cabernet Franc was grown by Jeff Morris. Jeff Morris, owner of Glenora Farms and Morris Vineyards, farms 129 acres of premium wine grapes in the town of Glenora on the west side of Seneca Lake, approximately five miles south of Villa Bellangelo.

TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

2012 Merlot

Nose: Plumb, Tobacco, Hint of Green Pepper

Palate: Ripe Blackberry, Vanilla, Plumb

Finish: Rich Tannins with Plumb Flesh and Raspberry

At Bellangelo, we pair our Cabernet Franc with lasagna, vegetable pizzas, and smoked meats.

TECHNICAL DATA

Composition: 100% Cabernet Franc

Vineyards: Morris Vineyard (100%)

Appellation: Seneca Lake, Finger Lakes

Harvest Dates: October 8, 2012

Alcohol: 13.3%

pH: 3.69

TA: 5.5 g/L

Malolactic Fermentation: Full ML

Barrel Aging: Aged for 14 months in oak

Type of Oak: 20% new French Oak, 20% 1 year-old French oak, 60% 4 year-old or older French and American oak

Bottling Date: May 8, 2014

Bottle: Antique Green Bordeaux 750mL

Closure: Premium Natural Cork

Production: 100 cases

Suggested Retail Price: \$22.00

FINGER LAKES
SENECA LAKE AVA

