

# BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

## 2015 CABERNET FRANC

### 2015 GROWING SEASON SUMMARY

Narrowly avoiding a late spring frost, the growing season of 2015 got off to a tenuous and slow start that was forced to confront a very wet June. Concern over rot and slow growth was tempered as heat accumulation began to slowly mount. Ultimately, 2015 was the warmest vintage when measured by heat accumulation since 2012. It wasn't until August that the heat accumulation became as apparent in the vineyard. Similar to 2014, the late summer period of warm dry weather helped position harvest to begin slightly earlier than in 2014.

Harvest decisions were hastened by mid-September rains that ushered in a sense of urgency for picking, and brought cooler weather as well. Fortunately, in some sites such as the Gibson Vineyard, warm pockets enabled us to prolong picking decisions in some meso-climates, and seek greater ripeness in our red wines. In all, 2015 was challenging, but with enough warmth and sun to move phenological and sugar ripeness in the right direction.

### TASTING NOTES & FOOD PAIRINGS

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

#### 2015 Cabernet Franc

**Nose:** Plum, Sweet Cherry, with very subtle hints of green pepper

**Palate:** Plum, raspberry and black - berry

**Finish:** Soft and full red fruit, moderate to long finish

Our 2015 Cabernet Franc is a versatile food pairing wine, distinctly varietal, but with only a hint of green that adds freshness. This wine goes well with goat cheese, roasts, and grilled meats.

### TECHNICAL DATA

**Composition:** Cabernet Franc (95%) Merlot (5%)

**Vineyard(s):** Tuller Vineyard (53%), Morris Vineyard (42%), Gibson Vineyard (5%)

**Harvest Date(s):** October 11, 2015, October 12, 2015, October 8, 2015 (respectively)

**Alcohol:** 12.5%

**pH:** 3.70

**TA:** 6.2 g/L

**Residual Sugar:** .1 g/l

**Fermentation:** Our Cabernet Franc was destemmed and crushed and fermented in open top fermenters. Punch downs occurred 2-3 times daily. After fermentation, the wine was pressed and aged in older French oak for 8 months. The wine was additionally tank aged for six months to soften acidity.

**Malolactic Fermentation:** Full ML

**Oak Use and Regimen:** 100%

**Bottling Date:** January 20, 2017

**Bottle:** Antique Green Burgundy 750mL

**Closure:** Premium Natural Cork

FINGER LAKES  
SENECA LAKE AVA

KASHONG  
GLEN  
VINEYARD

TULLER  
VINEYARD

GIBSON  
VINEYARD

BELLANGELO

MORRIS  
VINEYARD

VINEYARD SITES