



ANTHONY ROAD WINE COMPANY

Vintage Notes

The 2017 vintage was one of abundance in both rainfall and crop. A fairly uneventful winter, no extreme cold snaps, unfolded into a wet and cool spring. These conditions slowed down the maturity rate of the vines and bud break and bloom dates were a bit behind normal. A warmer June helped to get the vines back on track yet July and August were cooler than normal. These conditions coupled with a larger than normal crop load made full ripening of the grapes a challenge, not to mention the high disease pressure. In these years, we rely on a warm and dry September to push the maturity of the fruit and ready beautiful, clean fruit for harvest. Above average warmth and less than average rain fall in September and October allowed us

Winemaking Notes

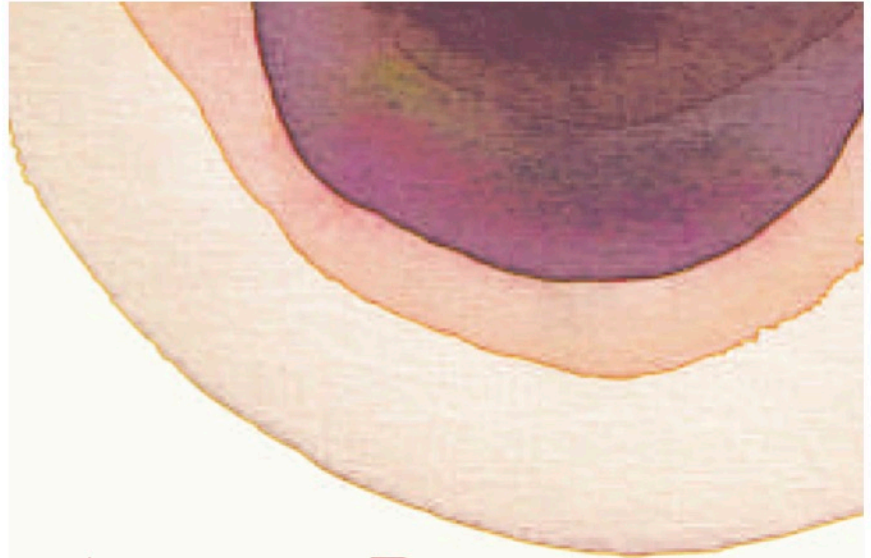
The blending of Cabernet Franc and Lemberger began at Anthony Road in 2005. These two wines complement each other and provide a consistently strong red wine in every vintage. We always choose our highest quality fruit for our signature Cabernet Franc/ Lemberger blend. The fermentation length for both the Lemberger and the Cabernet Franc lasted for 10-14 days. Full malolactic fermentation followed. The wine was aged for 15 months in a variety of new and older, mainly French and some American oak.

Vineyard Notes

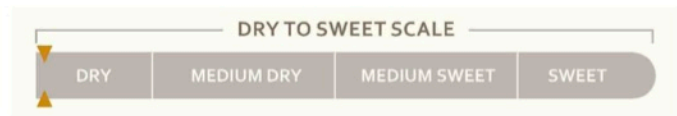
The Cabernet Franc grapes were grown in the Martini Family Vineyard Block CF2 which was established in 1998. The Lemberger came from the Martini Family Vineyard Lemberger Block L1 & L2, which was established in 1999. The Lemberger was harvested on October 13th. The Cabernet Franc on October 25th. The Cabernet Franc is grown in Honeoye Silt Loam and the Lemberger is grown in Cayuga Silt Loam. These vines are VSP (Vertical Shoot Positioning) trained.

Tasting Notes

Earthy notes of dried leaves, sage and cedar mix with fresh cherry, raspberry and citrus on the nose. Flavors of strawberry, orange peel, raspberry are supported by a freshness that make this wine very drinkable. There is a nice, long length of flavor that captures and extends the enjoyment.



ANTHONY ROAD
20 | 64% CABERNET FRANC
17 | 36% LEMBERGER
FINGER LAKES



Technical Data		
Brix at Harvest	Lemberger	21 Brix
	Cabernet Franc	22 Brix
Residual Sugar		2.0 g/L
pH		3.63
Total Acid		7.57 g/L
Alcohol		12.2 %
Cases Produced		508

