

WINEMAKER NOTES

Blackbird 2012

Cases produced: 340 Residual sugar: 0 g/L Alcohol by volume: 12.9% pH: 3.28 T.A.: 6 g/L

Tasting notes: Aromas of fresh raspberry, blueberries, spice and smoke. Drink now or cellar for 5-8 years.

Harvest notes: Outstanding growing season—warm, dry and sunny. Cabernet Franc grapes were harvested from Randolph O'Neill Vineyard on October 12, 2012 (Cayuga Lake) and Silver Thread Vineyard on October 5, 2012. Merlot grapes from Lamoreaux Landing Vineyard (Seneca Lake) were harvested October 1, 2012. Cabernet Sauvignon grapes from Silver Thread Vineyard were harvested October 5, 2012.

Winemaker notes: Each variety was harvested, fermented and aged separately. Aging took place in old French and American oak barrels for 8 months (average barrel age 7 years) with the exception of one new American oak barrel used for the aging of Cabernet Sauvignon. Final blend is 68% Cabernet Franc, 21% Merlot, 11% Cabernet Sauvignon. Varietals were blended prior to June 25, 2013 bottling.

Pairing Suggestions: Beef, cured meats, cheddar cheese, rich tomato sauces, dark chocolate.

Accolades: 85 Wine Spectator