



JONATHAN EDWARDS  
WINERY

## 2010 Connecticut Cabernet Franc

### Vineyard

Our Cabernet Franc vineyard was planted in 2002 and is situated directly behind the winery. Our only estate red vineyard has been placed in the sunniest spot on the farm. Our hilltop location, just miles from the coast, allows for optimal ripening conditions. The stony soil contains glacial till which gives a mineral complexity to the wine. The vineyard is fully tilled to promote excellent drainage of the soil.

### Production

The grapes were hand picked, destemmed and placed in open topped fermentation vessels. After the yeast was added, the wine was manually punched down three times a day. After the 10 day fermentation, the wine was left in contact with the skins for an additional week for additional complexity. The wine was aged for 12 months in a mixture of French and American oak barrels before bottling.

### Tasting Notes

A medium bodied, lightly toasted red with bright notes of cherry

### Technical Data

Alcohol | 12.6%

pH | 3.78

Acidity | 5.1 g/L

Brix at harvest | 21.4°

Harvest Date | 10/21/2011

Production | 792 cases

