



WINEMAKER'S NOTES

2021 Oak Free Cabernet Franc

TASTING NOTES

This bright and enchanting wine shows aromas of cranberry, loganberry, and herbal hints of turmeric and oregano. Light bodied and delicate on the palate, it has subtle spice notes with lively acidity and leaves you with a lingering cranberry compote finish. It will pair well with roast duck or turkey, or try with baked brie or other soft cheese.

VINEYARD LOCATIONS

6% Knapp Vineyard – *West Side-Cayuga Lake*
40% Glenora Farms – *West Side-Seneca Lake*
39% Varick Vineyards – *West Side-Cayuga Lake*
15% Dalrymple Bond Farm – *East Side-Seneca Lake*

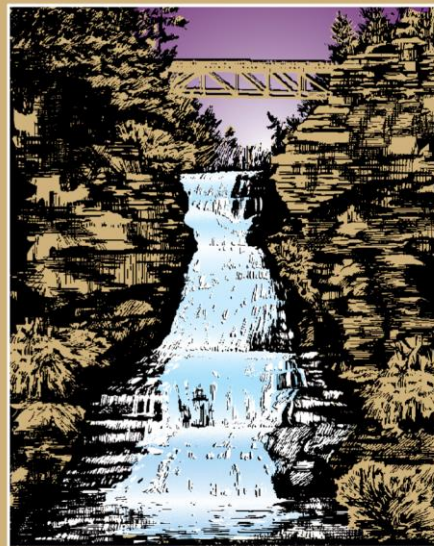
FERMENTATION DATA:

Yeasts: FX10 / Temperature 84 F
Length: 12 days

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.

GLENORA



OAK FREE
CABERNET FRANC
2021

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Cabernet Franc

HARVEST DATE: Oct. 21st to Oct. 25th, 2021

BOTTLE DATE | November 2nd, 2022

CASES PRODUCED | 72 cases

RESIDUAL SUGAR | 0.7g/L

TOTAL ACIDITY | 0.72%

ALCOHOL | 12%

PH | 3.58