



ANTHONY ROAD WINE COMPANY

Vintage Notes

The moderate temperatures over the winter was a welcome change from the previous two extreme winters. A dip into the negative temperatures over Valentine's Day however did result in some bud and vine damage. Spring was cool and delayed bud break and bloom slightly but the summer to come would make up for any delays. Warm and dry days throughout the summer resulted in drought warnings for most of the Finger Lakes. The lack of rain resulted in a paucity of disease pressure. The quality of fruit heading into harvest was very high and very clean. Lower acidities and moderate sugar levels resulted in wines of power and concentration.

Winemaking Notes

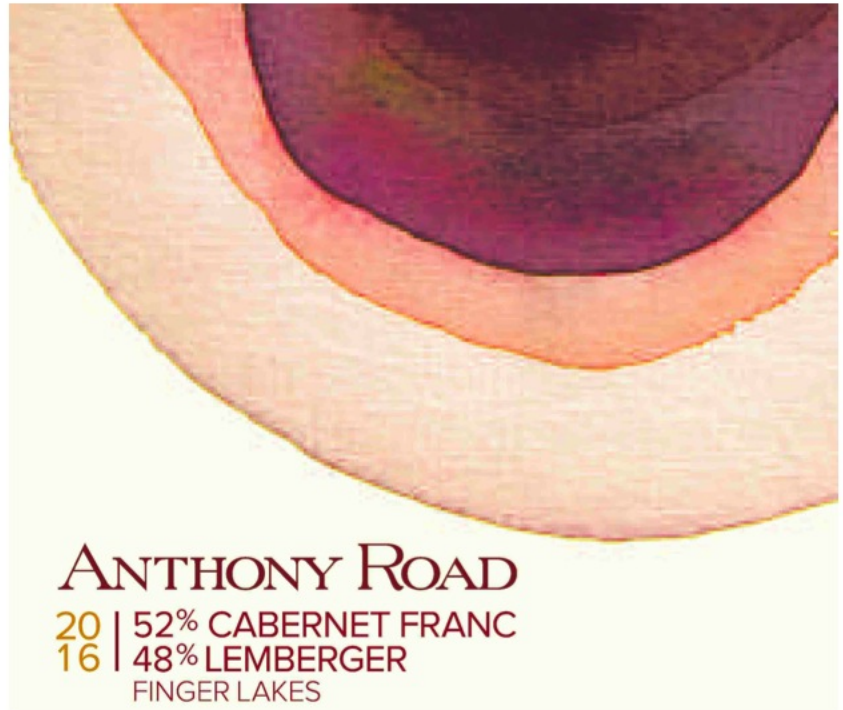
The blending of Cabernet Franc and Lemberger began at Anthony Road in 2005. These two wines complement each other and provide a consistently strong red wine in every vintage. We always choose our highest quality fruit for our signature Cabernet Franc/Lemberger blend. The fermentation length for both 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 September 25th. The Cabernet Franc on October 14th. 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

Jammy bramble berry with a perfumed mix of floral, tobacco, cedar and licorice dominate the aromatics. Smooth tannins and fresh acidity create a firm backbone of body and mouth feel. A length of black berry, black raspberry, spice and plum linger on the palate.



Technical Data

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| Brix at Harvest | Lemberger | 21 Brix |
| | Cabernet Franc | 22 Brix |
| Residual Sugar | | 2.0 g/L |
| pH | | 3.70 |
| Total Acid | | 5.0 g/L |
| Alcohol | | 13.2 % |
| Cases Produced | | 540 |



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