#### FARMING AND WINEMAKING

Hand-Picked

&

Hand-Sorted



Herbicide-

Free

Farming



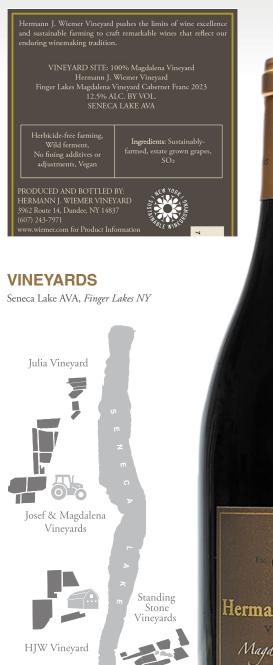


Wild

Ferment

Vegan No fining additives adjustments

## **BACK LABEL**







# **Cabernet Franc** Magdalena Vineyard 2023

The Cabernet Franc Magdalena Vineyard at Hermann J. Wiemer is planted on a 2.5 acre plot, which is also our ripest site to ensure optimal fruit development. This specific location displays a unique flavor profile and tannin structure - distinct enough to be separated out for its own bottling since 2009. With extended skin contact, whole-cluster pressing and aging in large format Hungarian oak barrels, this wine has the structure and depth for ageing. It is a testament to how well suited

#### **TASTING NOTES**

While powerful in its youth, this wine will age beautifully in your cellar. On the nose, the wine has dark fruit aromas with a little herbal kick that makes it interesting. Although considered medium bodied, the wine displays bold tannins up front, which mellow into black cherries, red plums and holiday seasoned cranberries. We recommend pairing with Roast Pork Belly with Sweet Soy, Scallion & Egg Fried Rice, Lollipop Lambchops or Maple Roasted Butternut Squash with Pomegranate Seeds and Pepitas.

See wiemer.com for recipes.

#### **TECHNICAL DATA**

Appellation: Seneca Lake AVA Varietal Composition: 100% Cabernet Franc Alcohol By Volume: 12.8%

Harvest: October 13 & 25th

Estate Vineyards: Magdalena

Vinification: Hand picked, hand sorted. Crushed/destemmed and 25% whole cluster inclusion. Indigenous yeast fermentation. 100% aged in combination of neutral French (225L) and Hungarian (500L) oak barrels.

### ACCOLADES



92 points The 15 Best Cabernet Francs of 2024



Fred Merwarth, Wine Spirits Winemaker of  $\mathcal{O}$ the Year

Top 100 Winery of the Year 2023

wiemer.com