



2008 Cabernet Franc

Appellation: North Fork of Long Island
Blend: 90% Cabernet Franc
10% Merlot
Analysis: pH 3.60, TA 6.10, Alcohol 13.2%
Harvest: 10/28/08
Production: 115 cases
Vineyard: Onabay Vineyards
Bottled: 03/03/2011
Barrel aging: 28 months
Release: 05/02/2011

Notes:

Pressed off after 8 days of maceration on the skin. Completed fermentation in a stainless steel tank for another 12 days. The wine received a total of 7 rackings and was bottled unfiltered and un-fined.

This Cabernet Franc has bright fruit overlays; a hint of smokiness, and wreathed in spice. This delicate wine offers a surprisingly intricate finish that builds on the palate. Perfect for grilled salmon, cannelloni, wild mushroom risotto, eggplant parmigiano, roast duck, five spice pork.

About Us

Scarola Vineyards is a small Long Island Winery dedicated to sustaining a family tradition begun generations ago in Bari, Italy, where proprietor Frank Scarola's parents were farmers and winemakers. In 1960 Frank and his family came to the United States, where they settled in New York City and continued the family tradition of producing delicious Vino.

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