

# APOLLO'S PRAISE CABERNET FRANC 'PICARDIE'



100% Cabernet Franc. Black raspberry, rosemary and leather aromas on the nose immediately hint at the wild side of this Cabernet Franc. The midpalate transitions to red fruit with a pleasant tomato leaf savoriness, but is most notable for the grip and mouth coating nature of its fruit-derived tannins. Without oak as an intermediary, the wine is focused on crunchy fruit and tannins that demand food pairings from fatty to acidic to smoky. Enjoy with a slight chill, but please also enjoy it with tomato sauces and meals in general!

Nutt Road Vineyard, on the northwest side of Seneca Lake, Dresden Bench, minutes away from the village of Dresden in the Finger Lakes region of New York State, is a wonderful planting, grown by Peter Martini of Anthony Road Wine Company. Gentle east-facing slope and well exposed fruit zone. Crushed into a stainless-steel tank, the must cold soaked for 72 hours before being allowed to ambiently warm up. Daily punch downs during this warming period kept the nascent cap fresh, until a spontaneous fermentation kicked off. At this point, punchdowns or pumpovers were done three to four times per day during peak ferment, with the temperature climbing to 90F. After fermentation was completed, the wine was kept on skins and stems for 6 more weeks with daily punch-downs to prevent the top from oxidizing. The wine was then pressed off and returned to tank, where it aged on the lees with twice-monthly lees stirring until racking, light filtration, and bottling.

Apollo's Praise was founded in 2023 in the Finger Lakes region of New York, by married couple Kelby James Russell and Julia Rose Hoyle. They are both expert winemakers who spent 15 years making wine for other local vineyards. The winery's history is tied to the famous Lahoma Vineyard, which they bought to create their first vintage. Their philosophy is that the best wines are art. They believe wine should tell a story about where and when it was made. Instead of trying to make a "perfect" wine every year, they embrace the changes that come with each harvest season. They use minimal-intervention methods to let the natural traits of the fruit shine. They compare their role to salt in food. They want to guide the wine to its true self without their work being too noticeable.

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## *Tasting Note:*

### APOLLO'S PRAISE CABERNET FRANC 'PICARDIE'

100% Cabernet Franc. Aromas of black raspberry, rosemary & leather; red fruit with a pleasant tomato leaf savoriness & fruit-derived tannins.

## *Shelf Talker:*

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