RYAN WILLIAM VINEYARD

Situated in the heart of the Finger Lakes, the Ryan William Estate Vineyard and Farm sits on the South Eastern shore of Seneca Lake. With plantings extending to its shoreline, the estate's close proximity to the lake mitigates the challenges faced by most other growers in the region. Established in 2007, the 20 acres under vine were planted to a beautiful shale base soil.



Ryan has personally selected the location, varietals, plant materials and rootstock, to capture the best terroir that the Finger Lakes has to offer. The vineyards here are dry farmed without any use of pesticides, and cattle and goats are integrated into the estate's vineyard practices. By preserving the purity of the estate, Ryan has achieved a balance of vines that results in some of the highest quality fruit in the region.

"I'm a steward of the property," said Ryan. "The site is what's special and deserves to be taken care of. I try to be as hands off as possible and let the fruit speak for itself. It's simple, Old World winemaking."

CABERNET FRANC



Varietal/Blend: 100% Cabernet Franc Farming: Responsible viticulture; no pesticides Fermentation: Whole cluster press. De-stemmed. Not crushed. Open bin fermentation. Aging: Aged in French oak, both new (7-8 months) & used (11 months) Alcohol: 12.8% Soil: Shale Vine Age: 14-years-old Fined: N/A Filtered: Yes Production #s: 240 cases

Country: United States Region: New York Sub Region: Finger Lakes