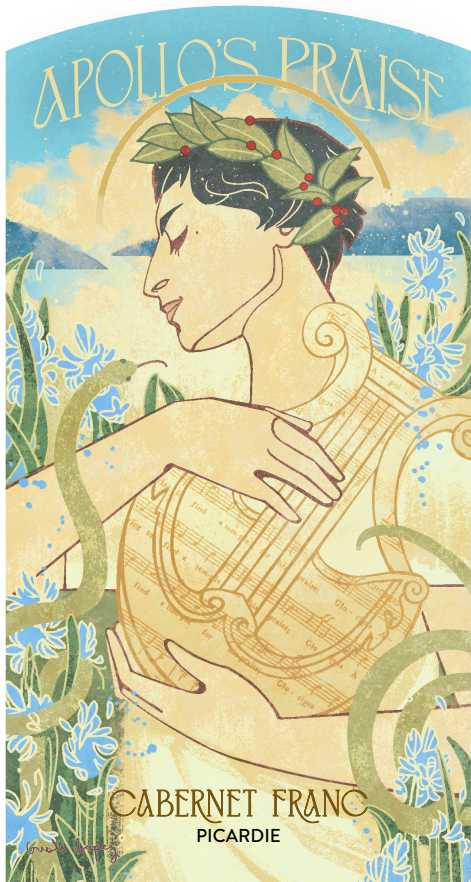


APOLLO'S PRAISE



*GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE!

Harvest Date: October 9, 2024

Vineyard: Nutt Road Vineyard; NW Seneca Lake

Alcohol: 13%

TA: 5.0 g/L

RS: 0 g/L

pH: 3.72

Bottling Date: March 11, 2025

Cases Bottled: 780

SONG PAIRING: "Si Tu Vois Ma Mère" by Sidney
Bechet and Claude Luter et son Orchestre

2024 CABERNET FRANC 'PICARDIE'

OVERALL STYLE

Unapologetically one of our favorite styles of red wine to make or drink,, the Picardie Cabernet Franc is named after the glass tumblers found at French Bistros the world over. This wine captures what makes Cabernet Franc a special grape for our region: the ability to ripen late in harvest without sacrificing acidity or tannin. Fermenting and aging in stainless steel bring the black raspberry fruit to the fore, while keeping the tannins crunchy and fresh. Enjoy with a slight chill, but please also enjoy it with tomato sauces and meals in general!

IN THE VINEYARD

Nutt Road Vineyard is a wonderful planting on the Dresden Bench, grown by Peter Martini of Anthony Road Wine Company, and a favorite of Kelby's to work with since his first ever wines in 2013. Our connection with that fruit and how beautifully it is maintained was something we wanted to celebrate right from the first vintage of Apollo's Praise. Unsurprisingly, the fruit arrived perfectly ripe and clean, as it always does from this gentle east-facing slope and well exposed fruit zone.

IN THE CELLAR

Crushed into a stainless steel tank, the must cold soaked at 45F 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 in March 2025.

TASTING NOTES

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.