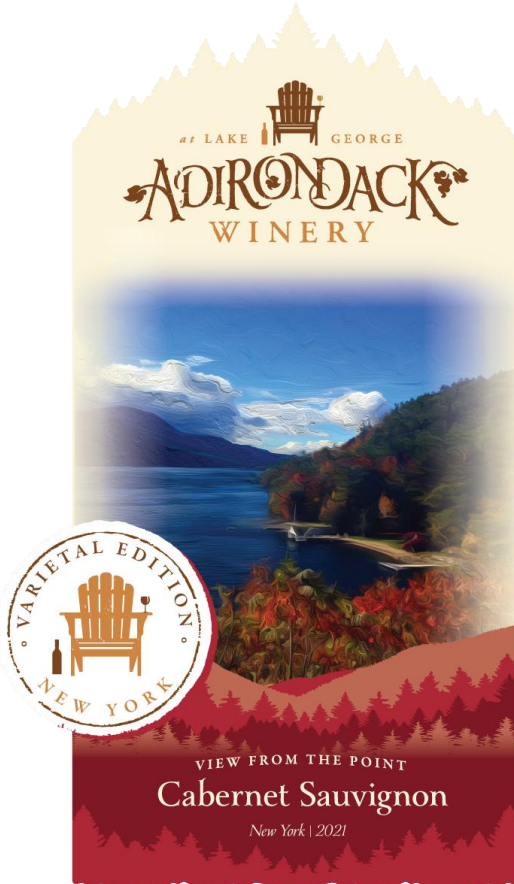


ADIRONDACK WINERY



Cabernet Sauvignon

“View from The Point” - Cabernet Sauvignon

Appellation: 80% Long Island, 20% Finger Lakes

Aging: Over 2 years in American Oak Barrels

Vintage: 2022

Alc. / Vol. 12%

Grape Varietal:
Cabernet Sauvignon

Residual Sugar: 0%

Acid: 4.2g/L

Serving Temperature:
57° - 62

Tasting Notes

This medium-bodied Cabernet Sauvignon offers a familiar earthy aroma paired with forward berry tones that are nicely balanced with oak and followed by an enjoyable savory finish.

Food Pairing Notes

We suggest pairing this wine with rich meats, buttery sauces, savory vegetable dishes, sharp cheeses, and dark chocolate desserts.

Label Image

The Breathtaking View of Lake George and Black Mountain from Sabbath Day Point Bursts with Gorgeous Hues of Autumn.

Winemaker Notes

The 2022 vintage Cabernet Sauvignon comes well-balanced in all aspects making this a pleasing wine for all. On the nose, you're able to pick up ripe black cherry and cedar notes to remind you of a cozy cabin deep in the Adirondacks. Complimentary notes of baking spices and graphite round out the bouquet. At the first sip, berry jam and plum dominate, however, notes of cranberry and eucalyptus show off on the back end. The winemaking crew enjoys pairing this wine with a 2–3-year-old cheddar cheese or a thick-cut steak.

