

BOUNDARY BREAKS

DID YOU KNOW?

Cooler Climate Reds are Just as Good!

- Cooler Climate Reds are lower in alcohol which makes them more food friendly.
- The Finger Lakes is a perfect climate to grow some of the world's best Cab Francs.
- Vineyards on the east side of Seneca Lake are in a microclimate called the "Banana Belt" due to slightly warmer temperatures.



2016 Harmonic Red

WHAT MAKES HARMONIC RED SPECIAL

- We employ vineyard techniques that seek to achieve small berry size which yields sufficient color and structure, while exhibiting lots of fruit in the finished wine.
- The specific vineyard practices enable us to produce uncommonly ripe fruit in a cool climate, which yields structured, full-bodied wine.
- In the unusually warm 2016 vintage, we blended this Bordeaux-style wine to be more fruit-driven. The Merlot component is larger than in prior vintages.

2016 VINTAGE NOTES

The summer of 2016 was an atypical year for the Finger Lakes. A hot and dry summer, led to smaller and more concentrated fruit, and the red varieties especially benefited from this vintage. We were able to get our fruit very ripe, which led to an evenly-structured red wine.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 44% Merlot; 36% Cabernet Franc, 20% Cabernet Sauvignon.

Harvest Date: Sept. 22 - Oct. 15th 2016

Brix at Harvest: 22.5 - 24.0

Winemaker: David Breedon

Fermentation: Conventional primary fermentation; aged 10 mos. in 2 y/o French Oak

Alcohol: 12.5%

Residual Sugar: 0

Titratable Acidity: 5.9 g/l

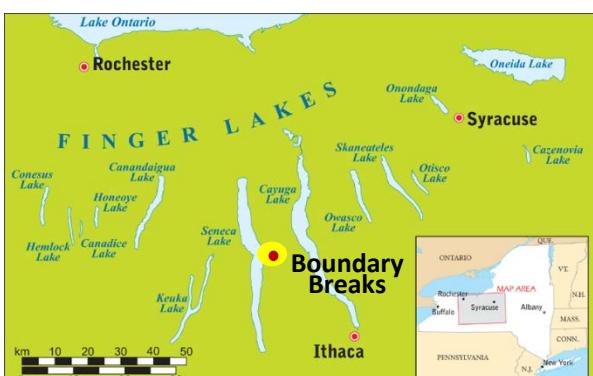
pH: 3.42

Bottling Date: Sept 1, 2017

Cases Produced: 500; **SRP:** \$24.95

SELLING POINTS: HARMONIC RED

"Medium dark ruby in color. The aromas have a sweet confectionary or liqueur-like quality, with scents of blueberry, raspberry and black currant inflected with cedar, cocoa, graphite and a touch of acetic acid. The finish is soft and gritty, with very good persistence of slightly sour berry fruit." – Douglas Hillstrom (www.fingerlakeswines.info)



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties-- principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.