

BOUNDARY BREAKS

VINEYARD

Boundary Breaks Harmonic Red

Our Goal for This Wine

Our Harmonic Red wine is a blend of the same grape varieties commonly found in Bordeaux wines. This includes Cabernet Franc, Merlot and Cabernet Sauvignon. Our goal for this wine is to capture the balance between the structure of Cabernet Franc/Sauvignon and the mellower fruit qualities of Merlot.

Depending upon the season, the proportion of each variety will vary from year-to-year. We aim to make a wine that will be drinkable within two-three years of harvest, but which will also improve substantially with age.

Because of the cooler climate of the Finger Lakes, our Harmonic Red blend will be lower in alcohol than reds from very warm climates. We employ vineyard techniques that seek to achieve small berry size which yields sufficient color and structure in the finished wine. This includes early leaf removal and crop thinning in mid-August just prior to the onset of the ripening phase of development.

The specific vineyard practices enable us to produce uncommonly ripe fruit in a cool climate, which yields structured, full-bodied wine.

Food Pairing

We believe this is a classic red table wine that pairs well with any dish containing red meat or a tomato-based sauce. It exhibits plenty of fruit (which is unusual for a cool-climate red) and at the same time shows plenty of structure, color and body.

