

GOTHAM PROJECT

A BETTER GLASS OF WINE

WHAT'S ON TAP

2018 SCHNEIDER & BIELER Cabernet Franc 'Empire', Finger Lakes Bruce Schneider has been crafting acclaimed NY State Cabernet Franc since 1994 and when he teamed up with Charles Bieler in 2010 to start Gotham Project, naturally the first red wine they kegged was a NY Cabernet Franc. 100% Cabernet Franc from the Wagner Vineyard on the East side Seneca Lake and Sheldrake Point Vineyard on the West side of Cayuga Lake. Fermented with RC 212 yeast the must was heated to 90 degrees F at the start of fermentation. Temperature was held for 24 hours resulting in aromas and flavors of fresh raspberries complimented by notes of savory herbs. The wine was aged for 8 months in seasoned French oak before being kegged. Packed with classically fragrant Cabernet Franc character, this wine delivers red cherries and tart red currants accented by savory tones and mouthwatering acidity.

