



2018 DRY ROSÉ OF BLAUFRÄNISCH

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



ACCOLADES
Awaiting Results

VARIETY:	100% Blaufränkisch.
VINIFICATION:	70% Direct Press, 30% Saignée (12 Hour Skin Contact).
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 65 Day Lees Aging.
DRYNESS:	Dry. 0.42%.
ANALYSIS:	12.6% Alc, 5.6 g/L TA, 4.2 g/L R.S., 3.47 pH.
PRODUCTION:	660 Cases.

VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal.

VINEYARD

The grapes mostly come from vineyards on Seneca Lake where the slightly warmer mesoclimate ripens this variety well. Our Seneca vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Brisk and complex leading with passion fruit, pineapple, plum, and red pear. It's delicate on the nose which rewards the taster with up-front flavors on the palate balanced nicely with bright lemon acidity and a light body.

FOOD PAIRING

Charcuterie, White Fish (Grilled, Steamed, Raw, Simply Prepared), Pork (Grilled), Salad, Greens, Shrimp (Raw, Grilled), Sausage (Grilled)

