

# 2018 Dry Rosé of Pinot Noir

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.

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ACCOLADES 89 Wine Enthusiast

VARIETY:	100% Pinot Noir.
VINIFICATION:	60% Direct Press, 40% Saignée (12 Hour Skin Contact).
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked.
DRYNESS:	Dry. 0.46%.
ANALYSIS:	12.2% Alc, 5.6 g/L TA, 4.6 g/L R.S., 3.54 pH

# 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. Early ripening varieties like Pinot Noir did very well and the quality of the fruit brought into the winery was wonderful.

# VINEYARD

A blend of vineyard sites on Keuka and Seneca Lakes. Pinot Noir on our Keuka vineyard was planted in 1958, 1974, 1981, and 1986 with majority Clone 7 and 13. These are some of the oldest Pinot Noir vines in the Finger Lakes. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Our Seneca vineyard is located in Hector, NY 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

Very aromatic and complexed expressing candied strawberry, nectarine, ruby grapefruit, Bosc pear, candied peach, mango, and blossom. The mouthfeel is round with a decent amount of weight balanced perfectly with bright lemon acidity.

# FOOD PAIRING

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