

SALMON RUN



COHO ROSÉ 2018

THE COHO RANGE

Named after the Coho Salmon, our Coho range of Salmon Run wines represent a sweeter profile made from vinifera grapes grown in the Finger Lakes region of New York.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. Fermentation is stopped early to retain sweetness in the finished wine. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

Succulently sweet with cranberry, fresh strawberry, pineapple, and green apple. Light and refreshing with mouthwatering acidity which allows the flavors linger on the palate for a long finish.

FOOD PAIRING

Chicken (Grilled), Sweet Barbecue Sauce, Ham, Smoked Turkey, Mild Hard Cheeses, Hotdogs and Hamburgers (with Ketchup).

TECHNICAL DATA

Alcohol: 12%, Sweetness: 46 g/L (4.6%), Acidity: 5.4 g/L TA, pH: 3.51

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

9749 Middle Road Hammondsport, NY 14840 1-800-320-0735

www.drfrankwines.com