

SALMON RUN



DRY ROSÉ 2019

GRAPE VARIETIES

A blend of red and white grape varieties.

WINEMAKING

Immediately after harvest, the white grapes are de-stemmed and pressed off their skins while the red grapes are de-stemmed and crushed. The separate grape varieties are fermented at low temperatures in stainless steel to preserve the more delicate flavors. The wine is blended and aged in stainless steel until the following Spring and bottled without oak aging.

TASTING NOTE

Dry, fresh, and fruity with notes of strawberry, lemon, apricot and peach. Refreshing, yet rich, flavors are rounded out by a pleasing citrus acidity.

FOOD PAIRING

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

TECHNICAL DATA

Alcohol: 12.7%, Sweetness: 7.64 g/L (0.7%), Acidity: 6.35 g/L TA, pH: 3.54

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

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