

VINO ROSSO

VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

WINEMAKING

Blend: 100% Marechal Foch

Harvest Date: 9/28/15

Harvest Brix: 19-22.2°

Total Acidity: 10 g/L

pH: 3.74

Alcohol: 12 .1%

Residual Sugar: 1.5%

Cases Produced: 390

Unfined

OAK PROGRAM

Aged for 8 months in a combination of stainless steel & neutral oak barrels.

TASTING NOTES & FOOD PAIRING

Vino Rosso is our tribute to the famed village wines of Italy. This fruit driven crowd pleaser has solid weight on the palate with notes of red currant and jam, and will stand up to bold pasta dishes, barbeque and smoked gouda cheese.

