



# 2016 DRY ROSÉ

## VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

#### VINEYARD SITES

52% Sunrise Hill Vineyard - west side of Cayuga Lake 48% Davis Vineyard - east side of Seneca Lake

### Winemaking

Harvest Date: 9/15 & 26/16

Total Acidity: 5.0 g/L

Alcohol: 13.0% Residual Sugar: 0.1%

Bottling Date: 2/22/2017

Harvest Brix: 22.0-22.8°

pH: 3.44

Cases Produced: 335 Cold Soak: 12 hours

# TASTING NOTES & FOOD PAIRING

This 100% Pinot Noir Rosé is a beautiful, rich, salmon pink color. Clean aromatics evoke distinct Finger Lakes minerality with an abundance of fragrant floral notes. A playful, tropical bouquet of banana & honeysuckle blends with intensely ripe strawberries on the nose, leading to a flavor profile with subtle red fruits and refreshing acidity. Pair this rosé with lightly grilled lemon shrimp accompanied by a watermelon or beet salad topped with feta cheese.