VINTAGE NOTES
Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VINEYARD SITES
100% Davis Vineyard - east side of Seneca Lake

WINEMAKING
Harvest Date: 9/27/13  Total Acidity: 6.5 g/L
Alcohol: 12.7%  Cases Produced: 63
Residual Sugar: 0.3%

TASTING NOTES & FOOD PAIRING
Playful aromatics of strawberries and cream mingle with cherry blossom and a hint of minerality. Tart cherry and tangerine dance on the palate, leading to a zesty acid-focused core and a rich lingering finish. Pair this elegant Dry Rosé with a rosemary flatbread with blue cheese and grilled peaches, or white-fish tacos with a cilantro-lime vinaigrette.