Vino Rosso

Vintage Notes
Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each handharvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

Winemaking
Blend: 61% Marechal Foch, 39% Cabernet Franc
Harvest Date: 9/27/14
Harvest Brix: 19-22.2\°
Total Acidity: 6.3 g/L
pH: 4.0
Alcohol: 12 .1%
Residual Sugar: 1.1%
Cases Produced: 648
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.