2015
Dry Rosé

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!

Vineyard Sites
51% Sunrise Hill Vineyard - west side of Cayuga Lake
49% Davis Vineyard - east side of Seneca Lake

Winemaking
Harvest Date: 9/24/15
Total Acidity: 7.8 g/L
Alcohol: 13.3%
Residual Sugar: 0.4%

Harvest Brix: 23.2°
PH: 3.44
Cases Produced: 278
Cold soak: 14 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.

90 Points