

Dry Rosé



Vintage: 2020

Varietal: Cabernet Franc

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 100% Hazlitt 1852 Home Farm

Harvest: 10/6/20 22.2° Brix 5.48 g/L TA 3.43 pH

Fermentation: 5 days stabulation prior to clarification
17 days in Stainless Steel at an average 15° C
with Rhone 4600 yeast

Ageing: 5 month sur lees aging

Final Analysis: 0.0% R.S. 12.9% alc. 6.2g/L TA 3.25 pH

Bottled: 8/5/21 314 gal. (132 cases)

Winemaker Notes:

Descriptors: This quintessential Finger Lakes Rosé has a vibrant acidity; with aromas of Orange Zest and flavors of strawberry, ripe watermelon and a crisp, tart, cherry finish.

Food Pairings: Charcuterie, soft cheeses, salmon or “properly cooked” lamb

