

Keuka SPRING

2016 Dry Rosé



Vineyard & Winemaking Notes

A 23% barrel fermentation lends richness to this salmon colored wine, made from a field blend of Cabernet Franc and Lemberger grapes. The grapes were pressed immediately upon arrival on a gentle, low pressure twelve hour press cycle. The juice was fermented at low temperatures with two different species of yeast. Keuka Spring Vineyards continues its proud tradition of making the palest Rosé in the Finger Lakes.

Appellation: Finger Lakes

Winemaker: August Deimel

Vintage: 2016

Varietal: Field Blend of Cabernet Franc & Lemberger

Alcohol: 12.0

Harvest Date: 10/12/2016

Release Date: 03/10/2017

Cases produced: 420 cases

Retail Price: \$ 15.99

Tasting Notes

The wine is vivid color of coral tinged with burgundy. Black raspberry and crushed vanilla pod predominate on the palette. A rounded, unexpectedly weighty mouth feel completes the package.

Suggested Food Pairings

Delicious with wood-fired chicken wings, salmon burgers, and the Coach House bread and butter pudding.

Keuka Spring Vineyards

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