

Keuka SPRING

2020 Dry Rosé



Vineyard & Winemaking Notes

The fruit for our 2020 Dry Rosé came in from harvest in beautiful condition. After 3 hours of skin contact to enhance color and flavor development, we pressed the grapes, using the *saignée* process to bleed juice and limit tannin extraction. We ferment particular sublots of juice in neutral barrels with selective simultaneous malolactic conversion to round out the texture and add richness to the wine.

Appellation	Finger Lakes
Growers	Simmons Vineyard, Humphreys Vineyard, Anthony Road Wine Co., Keuka Spring Vineyards
Composition	Blaufränkisch (Lemberger), Zweigelt, Cabernet Franc, Merlot
Harvest dates	September 17, October 1, 6, 9, and 12-15, 2020
Winemaker	Lynne Fahy
Fermentation	70% fermented in tanks, 30% in neutral barrels, with approximately 15% malolactic conversion
Alcohol by volume	13%
Residual sugar	0.5%
Sweetness perception	Dry
Bottling dates	January 25-26, 2021
Production	720 cases
Vegan	Yes

Tasting Notes

Our coral-toned Dry Rosé is a joyful wine with a nose of toasted almonds and cherries that blooms on the palate and surprises the senses with its round and weighty texture.

Food Pairing Ideas

Lighter fare like poultry, white fish, salads with protein, and anything cheesy!