



## DRY ROSÉ OF CABERNET FRANC 2016

**APPELLATION:** Seneca Lake, Finger Lakes **VINEYARDS:** Atwater Estate Vineyards  
**HARVEST DATE:** CF 10/06/16, PN 9/16/16 **HARVEST BRIX:** CF 21.8° PN 20.8°  
**GROWING CONDITIONS:** After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. We are expecting excellent reds with good concentration and ripe tannins. Our vineyards had excellent yields with normal berry size.

**BLENDING INFORMATION:** 76% Cabernet Franc, 24% Pinot Noir  
**STAINLESS/OAK %:** 100% Stainless steel fermentation  
**ACIDITY:** 8.6 G/L **pH:** 3.02 **RESIDUAL SUGAR:** .3% **ALCOHOL:** 12.8%  
**BOTTLING DATE:** January 31, 2017 **TOTAL PRODUCTION:** 807 cases  
**RELEASE DATE:** March 1, 2017

**WINEMAKER'S NOTES:** This wine is sourced from block N6, our oldest Cabernet Franc vineyard planted in 2000. The grapes were machine harvested in beautiful condition and pressed off after 3 hours skin contact. W15 yeast was added and after a 2 month fermentation, we blended 24% Pinot Noir rosé to the base wine to add more cherry fruit and structure.

**TASTING NOTES:** A light-bodied, crisp and bright Rosé displaying juicy aromas of melon and flavors of wild strawberry with touch of cranberry.

**FOOD PAIRING SUGGESTIONS:** Dry Rosé is a very versatile wine that compliments many menu choices. Try pairing with charcuterie - prepared and cured meats such as sausages, salami, *pâté*, melon and prosciutto, cheeses etc.

