



DRY ROSÉ OF CABERNET FRANC 2017

APPELLATION: Seneca Lake, Finger Lakes **VINEYARDS:** Atwater Estate Vineyards
HARVEST DATE: CF 10/10/17, PN 9/25/17 **HARVEST BRIX:** CF 21.8° PN 20.2°

GROWING CONDITIONS: The 2017 winter was the most mild in the last four. A cool spring held back bud break (and potential frost damage) until May. These two factors combined to set the stage for a fruitful vintage. The GDD's (growing degree days) were close to average through June and July but dipped in August. Rainfall was above average right through the growing season which inevitably increased disease pressure and crop load. Thankfully, September and October were warmer and drier than average thus allowing the grapes more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high quality wine in a high yielding vintage.

BLENDING INFORMATION: 78% Cabernet Franc, 22% Pinot Noir
FERMENTATION: 100% stainless steel
ACIDITY: 7.8 G/L **pH:** 3.30 **R.S.:** .8% **ALC BY VOL:** 12.6%
BOTTLING DATE: March 23, 2018 **TOTAL PRODUCTION:** 561 cases
RELEASE DATE: August 13, 2018

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 2 hours skin contact. Fermented with W15 yeast, racked and blended with 22% Pinot Noir on January 3rd.

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.

