



Dry Rosé of Blaufränkisch 2022



The Blaufränkisch Dry Rosé 2022 is rich in quaffability. Notes of watermelon, blackberry, strawberry, and the light crunch of pomegranate seeds are balanced by refreshing acidity. Pair with Caprese salad or goat cheese crostini topped with prosciutto, melon, and honey.

APPELLATION: Seneca Lake
VINEYARDS: Atwater Vineyards

WINE PROFILE

Harvest Date/Brix: September 10, 2022/20.2°

Blend: 100% Blaufränkisch

Acidity: 6.3 g/L

pH: 3.53

Residual Sugar: 0.6%

ABV: 12.3%

Pressing: On date of harvest after four hours of maceration

Fermentation: Fermented stainless steel tank

Aging: Six months in stainless steel tanks

Bottling: March 28, 2023

Production: 115 Cases

Wine Release Date: November 1, 2023

VINTAGE NOTES

Although winter was fairly typical, we did have a few nights below -5° which became quite consequential. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and for the most part was drier than normal. The summer season was generally hot and dry, so dry, that the region was in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty, and the urgency to avoid a repeat of 2018 and 2021 kicked harvesting into high gear. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November. The 2022 growing season racked up 2632 growing degree days.