



Dry Rosé 2022



A delicious blend of Zweigelt, Lagrein, Merlot, and Chardonnay. Notes of cranberry, raspberry, and sour cherries. Light herbal aromatics like dried thyme dance in the background. Strong in structure, this wine would pair well with grilled pork chops or a creamy mushroom risotto.

APPELLATION: Seneca Lake
VINEYARDS: Atwater Vineyards

WINE PROFILE

Harvest Date/Brix: September 10, 2022/18.4° (Z/L)
Harvest Date/Brix: September 29, 2022/19.6° (Merlot)
Harvest Date/Brix: September 23, 2022/20.6° (Chardonnay)
Blend: 26.5% Zweigelt, 26.5% Lagrein, 27% Merlot, 20% Chardonnay
Acidity: 6.1 g/L
pH: 3.65
Residual Sugar: 0.0%
ABV: 12.1%
Pressing: On date of harvest after three to four hours of maceration
Fermentation: Zweigelt/Lagrein co-fermented, Merlot and Chardonnay fermented separately in stainless steel tanks; Blended on December 7, 2022
Aging: Five months in stainless steel tanks
Bottling: February 28, 2023
Production: 316 Cases
Wine Release Date: May 15, 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.