



Dry Rosé of Cabernet Franc/ Blaufränkisch 2023



Herbal aromatics give way to cherry cola, strawberries, watermelon, and a crushed gravel minerality on the palate, the wine is vibrant in color and flavor. Lively acidity provides balance to the fruit, making it a perfect complement for food, like a goat cheese crostini topped with a berry compote.

Appellation: Finger Lakes

Vineyards: Sawmill Creek (Cabernet Franc),
Fulkerson (Cabernet Franc),
Atwater Estate South 12 and North 10 Blocks (Blaufränkisch)

Wine Profile

Harvest Date/Brix: October 12, 2023/20° (CF, Sawmill Creek)

Harvest Date/Brix: October 13, 2023/20° (CF, Fulkerson)

Harvest Date/Brix: October 5, 2023/19.2° (Blau, Atwater)

Blend: 85% Cabernet Franc; 15% Blaufränkisch

Acidity: 6.9 g/L

pH: 3.36

Residual Sugar: 0.47% (4.7 g/L)

ABV: 11.6%

Pressing: Pressed on date of harvest

Yeast: Spontaneous (Pied de Cuve; CF); GRE (Blau)

Fermentation: Stainless steel tanks

Aging: Two months in stainless steel tanks

Malolactic Fermentation: No

Bottling: January 30, 2024

Production: 340 Cases

Wine Release Date: February 15, 2024

Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.