



Dry Rosé of Cabernet Franc/ Blaufränkisch 2024



The Dry Rosé of Cabernet Franc / Blaufränkisch 2024 displays aromas of fresh herbs that continues onto the palate along with fresh strawberries, watermelon, and tart cherry. The finish is soft but well-balanced.

Appellation: Finger Lakes

Vineyards: Sawmill Creek (Cabernet Franc), Lahoma (Cabernet Franc), Atwater (Blaufränkisch)

WINE PROFILE

Harvest Date/Brix: September 25, 2024/20.5° (Sawmill Creek)

Harvest Date/Brix: September 26, 2024/19.8° (Lahoma)

Harvest Date/Brix: September 20, 2024/19.0° (Blaufränkisch)

Blend: 85% Cabernet Franc, 15% Blaufränkisch

Acidity: 7.2 g/L

pH: 3.43

Residual Sugar: 0.77% (7.7 g/L)

ABV: 12.2%

Pressing: Direct to press

Yeast: Spontaneous (Pied de Cuve)

Fermentation: The Blaufränkisch and Cabernet Franc were fermented separately in stainless steel tanks then blended post fermentation.

Malolactic Fermentation: Yes

Bottling: May 20, 2025

Production: 674 Cases

Wine Release Date: June 18, 2025

Vintage Notes

2024 started off with a mild winter that left the vines unscathed by any winter damage. Spring was also reasonably warm with average rainfall and no spring frost which set the vines up for a good crop load come harvest time. The summer and fall were relatively warm but a close to average level of rainfall kept the vines growing and healthy. We ended the year with an above average growing degree day count of 2900. The brix accumulation in the grapes was above average across the board. Acidity levels were slightly below average due to the higher level of ripeness. Both the red and white wines show nicely this vintage with the red wines taking the spotlight. The reds have bolder color and tannins than they would in a cooler vintage, while the whites have slightly lower acidity but a more concentrated palate than average.