



Rosé of Lagrein/Zweigelt 2021



The 2021 Lagrein Zweigelt Rosé is all about body. Blackberries, raspberries, and menthol. Like a still cherry cola, but better. Bone dry and begging for a meal. Try grilled pork or adult lunchables—sorry, charcuterie.

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate, North 3 (Lagrein), South 6 (Zweigelt) Blocks

WINE PROFILE

Harvest Date: September 15, 2021

Harvest Brix: 18.4°

Elevation/ Soil Type: NE 15% Lansing, NW 15% Hudson, E 10% Aurora, SW 60% Lordstown; 805-790ft (Lagrein)

Elevation/Soil Type: N 80% Lansing, SE 10% Lordstown, SW 10% Schoharie; 710-690ft (Zweigelt)

Blend: 50% Lagrein/50% Zweigelt

Acidity: 8.0 g/L

pH: 3.08

Residual Sugar: 1.13%

ABV: 10.7%

Pressing: Pressed on date of harvest after four hours of skin contact

Fermentation: Co-fermented in stainless steel tank

Aging: Five months in stainless steel tanks

Bottling: February 17, 2022

Production: 77 Cases

Wine Release Date: February 15, 2023

VINTAGE NOTES

Winter 2021 was generally mild, with occasional snow and cold patches, but no winter injury was reported. The spring was slightly warmer than in recent years, especially in April; however, we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall nor did we see lower nighttime temperatures. Consequently, we experienced increased disease pressure and lower sugars. Although we had to work twice as hard this year, the early intervention in the vineyards and additional work hand-sorting and culling on the crush pad has yielded yet another unforgettable vintage!