



# Stone Bridge Red 2023



*On the nose the Stone Bridge Red 2023 shows aromas of violet, rose, and cherry. The palate follows with flavors of raspberry, red currant, and black pepper. The wine has a medium body and finishes with a punch lively acidity.*

**APPELLATION:** Finger Lakes

**VINEYARDS:** Rock House (Leon Millot), Buttonwood (Chancellor), Prejean (Noiret), Atwater (Cabernet Franc)

## WINE PROFILE

**Harvest Date/Brix:** September 8, 2023/19.7° (Leon Millot)

**Harvest Date/Brix:** October 23, 2023/19° (Noiret)

**Harvest Date/Brix:** October 20, 2023/20° (Cabernet Franc)

**Harvest Date/Brix:** October 6, 2023/21.5° (Chancellor)

**Blend:** 57% Leon Millot, 27% Noiret, 10% Cabernet Franc, 6% Chancellor

**Acidity:** 8.9 g/L

**pH:** 3.63

**Residual Sugar:** 0.14% (1.4 g/L)

**ABV:** 10.3%

**Yeast:** Pied de Cuve (Spontaneous)

**Fermentation:** Fermented separately in open top bins with two to three daily punchdowns and blended prior to bottling.

**Aging:** Eight months in neutral French oak barrels.

**Malolactic Fermentation:** No

**Bottling:** June 5, 2024

**Production:** 682 Cases

**Wine Release Date:** TBD

## 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.