



Red Zeppelin

Finger Lakes AVA

The “Dirigible” series of wines gets its name from the USS Akron, a rigid airship (Dirigible) that flew over our farm in the winter of 1933. In commission for only a few years, these floating aircraft carriers were 785 feet

long, 146ft in height and held 60 crew members, carried 3 aircraft and could cruise at a speed of 55 knots. These Dirigibles were filled with helium, making them safer than the German counterparts.

“C’mon wine people! Loosen up! Have fun with this zesty, fruity, pleasing sweeter wine. Serve chilled and enjoy with wings, pizza, ribs, and friends! ROCK ON!”

WINEMAKING NOTES

Bottling date: 6/15/2020

Fermentation: Stainless Steel

Yeast: Varies

Alcohol by volume: 12%

Labeled alcohol: Table Wine

Brix at harvest: Varies

Residual sugar: 8%

IRF scale: Sweet

TA (Titratable Acidity): 5g/l

pH: 3.45

Age ability: 1-4 years. Our Dirigible series is produced with immediate consumption in mind.

Serving temperature: 55°-60°F

Tasting notes: Fruity, almost cherry jolly rancher with a hint of chocolate.

Pairing suggestions: Summer picnic foods, pizza, wings and ribs.

VITICULTURAL NOTES

A mix of varieties, Catawba, which is a native grape, is late ripening and has a very high acid level. Relatively easy to grown and is an important grape in the sweet red category of wines. Rougeon,

which is a hybrid grape, is a little harder to cultivate but is also quite winter hardy and can tolerate lesser growing conditions than many vinifera varieties.

Grape: Catawba, Rougeon, other

Harvest date: Varies