



DIAMOND

Estate Grown and Bottled; Finger Lakes AVA

Our “Juicy Sweet” line is a set of premium sweet wines that represent the best that a sweet wine can offer. During the fermentation process, temperature is monitored

constantly to allow us the ability to control and to stop the fermentation at the optimal sweetness to best express the character of each grape.

“This native variety has lovely aromas of honeyed pear and fresh green grapes. The taste is sweet and fruity with a refreshing apple finish. Cheese and fruit are great companions for this bright flavored wine. Our Juicy Sweet series is fermented in such a way to preserve the natural sugar and flavors.”

WINEMAKING NOTES

Bottling date(s):03/18/2021

Fermentation: Stainless Steel

Yeast: Fermel 2

Alcohol by volume: 7.2%

Labeled alcohol: Table Wine

Brix at harvest: 17.8

Residual sugar:7%

IRF scale: Medium Sweet

TA (Titratable Acidity): 8.1g/l

pH: 2.84

Age ability: 1-2 years. Our Juicy Sweet Series is produced with immediate consumption in mind.

Serving temperature: 55°-60°F

Tasting notes: Pineapple and mango with a fresh grape finish

Pairing suggestions: Cheeses, fresh fruit, fruit dessert and pie.

VITICULTURAL NOTES

Grape: Diamond

Harvest date: September 15, 2020

Diamond, or “Moor’s Diamond” is a Concord x Iona Hybrid obtained around 1870 in Brighton New York. This Vitis

labrusca x Vitis vinifera hybrid is an exceptionally high quality grape making wines that are similar to wines made from Niagara, but are fresher and less “Foxy” tasting. Wet end of year weather

can cause berries to crack, so harvest date can be difficult to control. The vine is moderately vigorous and tolerant of -20°F winter temperatures. As of 2006, only 95 acres were planted in NY.