



## 2017 LEMBERGER BLAUFRÄNKISCH

Estate Grown and Bottled; Finger Lakes AVA

Lemberger is officially classified under the name “Blauer Limberger,” this red grape variety also goes by the synonyms “Lemberger” and “Blaufränkisch.”

The grape was documented in Austria in the second half of the 18th century and is cultivated there to this day (as Blaufränkisch) in Burgenland and near Vienna.

### WINEMAKING NOTES

Bottling date: 08/14/2018

Cases bottled: 94

Fermentation: Stainless Steel

Aging: French Oak - 6 months

Yeast: ICV OKAY

Alcohol by volume: 12%

Labeled alcohol: 12%

Brix at harvest: 20.75

Residual sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 9.5g/L

pH: 3.5

Age ability: 4-10 years.

Serving temperature: 65°-70°F

Tasting notes: sweet cherry, ripe plum, and smoky oak, Flavors of sweet cherry and raspberry; silky finish.

Pairing suggestions: Lamb, beef and duck.



“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

### VITICULTURAL NOTES

Grape: Blaufränkisch

Harvest date: October 16, 2017

Principal synonyms of Blaufränkisch include Lemberger, Borgonja (Croatia) and Franconia in Italy. Most likely

developed in Germany in the Middle Ages and finally landed in Austria. This vigorous, early budding and late ripening variety is an interesting addition to Finger Lakes Viticulture. Relatively hard

to cultivate and requiring warmer seasons to fully mature, this wine is typically fruit driven and light in the Finger Lakes when compared to its European counterparts.