



## RED BLEND (FORMERLY BURNTRAY)

Estate Grown and Bottled; Finger Lakes AVA

A 50/50 blend of Noiret®, and Cabernet Franc. This unique wine embodies the spirit of the Finger Lakes with a subtle blend from this Cornell Variety. Amazingly light bodied for the color, Burntray

is our “non- red wine drinkers” red wine!

### WINEMAKING NOTES

Bottling date: 07/05/18

Cases bottled: 250

Fermentation: Stainless Steel

Aging: Six months in oak barrels

Alcohol by volume: 12%

Labeled alcohol: 12%

Brix at harvest: 22

Residual sugar: 0%

IRF scale: Dry

Age ability: 4-6 years.

Serving temperature: 65°-70°F

Tasting notes: White pepper and plum; black cherry, vanilla and spice.

Pairing suggestions: Beef, sausage, roasted vegetables.



“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: Cabernet Franc / Noiret

Harvest date: Varies

Noiret® was developed in 1973 by Cornell University. Originally identified as NY73.0136.17, this dark, peppery variety

is very suited to poor growing conditions and tend to exhibit aromas of green and black pepper, as well as raspberry, blackberry and mint. The vines are large and vigorous with loose clusters of large

berries. Moderately susceptible to powdery and downy mildew, the vines may be best suited as grafted vines in sites with good air drainage.