



2017 VINCENT

Estate Grown and Bottled; Seneca Lake AVA

Vincent is a unique hybrid variety developed in Canada is a complex hybrid containing parentage varieties from the *Vitis vinifera*, *Vitis labrusca*, *Vitis Champinii*, *Vitis aestivalis*, *Vitis lincecumii*, *Vitis rupestris* and *Vitis cinerea* species.

WINEMAKING NOTES

Bottling date: 07/05/18

Cases bottled: 75

Fermentation: Stainless Steel

Alcohol by volume: 12%

Labeled alcohol: 12%

Brix at harvest: 20

Residual sugar: 0%

IRF scale: Dry

Age ability: 4-6 years.

Serving temperature: 65°-70°F

Tasting notes: Aromas of plum and smooth oak, black currant and raspberry with a mild tannin finish.

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: Vincent

Harvest date: 10/18/2017

Grown on our “Arnold” farm in deep Howard gravel. This

“Tenturier” (dark fleshed berries) variety is a Vineland 370628 x. Chelois hybrid from 1947 in Niagara, Ontario, Canada. The medium sized to large, compact

clusters produced by this late-ripening varietal impart an earthy and fruit forward wine.