

2017 ZWEIGELT

Gigliotti Vineyards: Seneca Lake AVA

Zweigelt is of Austrian origin and is the most widely grown red variety in that country with almost 16,100 acres (Double that of Blaufränkisch [Lemberger]). With only a few experimental vineyards planted in the United States.

WINEMAKING NOTES

Bottling date: 08/14/2018

Cases bottled: 244

Fermentation: Stainless Steel

Ageing: 15% new French Oak: 6 months

Yeast: Varies

Alcohol by volume: 12.8%

Labeled alcohol: 12%

Brix at harvest: 21.6

Residual sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 8.1g/L

pH: 3.52

Age ability: 4-8 years.

Serving temperature: 65°-70°F

Tasting notes: Red Fruit, currant, cherry; red fruit, medium lingering finish.

Pairing suggestions: Fish, pork

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: Zweigelt

Harvest date: October 7, 2017

This early budding and mid ripening variety is susceptible to powdery

mildew and yields are quite high, making cropping management and bunch thinning a necessity for high quality. Styles of this variety can be quite

numerous. Ours, young and fruit forward, make this an easy wine to enjoy with almost any meal.