

2018 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. This light and medium bodied wine is quite the gem in the Finger Lakes.

WINE-MAKING NOTES

Bottling date: 03/20/2018

Cases bottled: 338

Fermentation: Stainless Steel

Alcohol by volume: 11.7%

Labeled alcohol: 12.0%

Brix at harvest: 21

Residual sugar: 0%

IRF scale: Dry

pH: 3.27

TA: 6.8g/L

Age ability: 3-5 years.

Serving temperature: 65°-70°F

Tasting notes: cherry, licorice, spice. Dark berry, spice.

Pairing suggestions: Hearty meals, beef, lamb, heavy pasta.

"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: 10/8/2018

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.