



DRY ROSÉ

Estate Grown and Bottled; Seneca Lake AVA

Fulkerson Winery is becoming more and more interested in creating rosé wines with varieties such as Syrah, Pinot Noir, and now Corot Noir, a hybrid variety developed at Cornell University.

This refreshing style is new to our line and quite at home. We hope you enjoy it as much as we do!

WINE-MAKING NOTES

Bottling date: 04/26/2022

Cases bottled: 197

Fermentation: Stainless Steel

Yeast: CVW5

Aging: N/A

Alcohol by volume: 11.4%

Labeled alcohol: 12%

Brix at harvest: 16.5

Residual sugar: 0.7%

IRF scale: Dry

pH: 3.26

TA: 4.8g/L

Age ability: 1-4 years.

Serving temperature: 45°-55°F

Tasting notes: aromas of berries and red fruit with a fresh, balanced finish.

Pairing suggestions: fruit plates, salads, charcuterie.



"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: Corot Noir

Harvest date: 10/10/2021

Corot Noir, a relatively new hybrid variety developed by Bruce Reisch and Thomsas Henick-Kling at Cornell University. The variety is a cross between Seyve-Villard

18-307 with Steuben. It is a complex hybrid of *Vitis riparia*, *Vitis labrusca*, *Vitis vinifera*, *Vitis lincecumii* and *Vitis rupestris*. This vigorous, and late budding varietal is moderately resistant to fungal diseases, however powdery mildew can still be a problem. Mainly grown in NY, PA

and Ohio, wines are typically deep red, with aromas of cherries, berries with big round tannins. However in this rosé, those characters are much fresher, and those tannins aren't present.