



PINOT NOIR ROSÉ

Estate Grown and Bottled; Seneca Lake AVA

Pinot Noir may be the “unicorn” varietal in the Finger Lakes, it’s the one variety that is hard to catch. The expression of Finger Lakes Pinot Noir is very unique, good flavor and color can be developed in this region, while a balance can

be achieved because the sugar production never get above a level to put the alcohol content over the top. This rosé is an excellent way to use this amazing fruit..

WINEMAKING NOTES

Bottling date: 03/11/22

Cases bottled: 266

Fermentation: Stainless Steel

Yeast: NT50

Aging: n/a

Alcohol by volume: 12.3%

Labeled alcohol: 12%

Brix at harvest: 17.2

Residual sugar: 0.2%

IRF scale: Dry

Age ability: 3-5 years.

Serving temperature: 45°-55°F

Tasting notes: Delicate, soft fruit, berry, with a clean finish.

Pairing suggestions: Barbeque, soft cheese, 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: Pinot Noir

Harvest date: 10/11/2021

Grown on a mix of clay and sand soil, this Pinot receives the best from both worlds. The heavy clay imparts a minerality and fruitfulness in the flavor,

while the light deep sand gives a fruit forward nose. The location is in a dip on the lower farm, making cultivation harder, especially during exceptionally wet years or cold winters.