

2022 ROSE

North Fork of Long Island

Wine Specs

Blend: 58% Cabernet Franc, 28% Merlot,
and 14% La Crescent

Harvest Date: 9/28/22 - 10/4/22

Bottling Date: 3/20/23

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.23 g/L

pH: 3.24

Residual Sugar: 0g

Alcohol: 11.7%

Awards & Ratings

- ★ Gold medal, 23rd Annual Finger Lakes Int. Wine & Spirits Comp.
- ★ Gold medal, 2023 Experience Rosé Wine Competition

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Tasting Notes

- A delicate Provencal style rosé with pink grapefruit zest on the nose, this Cabernet Franc based rosé has vibrant acidity. Soft, zingy fruit notes of raspberry and cranberry leading into an elegant, soft, silky finish with lingering acidity. A very versatile wine able to stand up nicely with a wide range of dishes, pair with seafood, salads, chicken, chilled pastas, lobster, and pork. This wine is perfect for the beach, sitting by the pool, and a summer BBQ!

Winemakers Notes

- Our rosé is purposely made by harvesting the fruit a full 2-3 weeks earlier than we would for our red wines. After 6 hours of skin contact to extract a light salmon hue the fruit is pressed. 116 cases made.