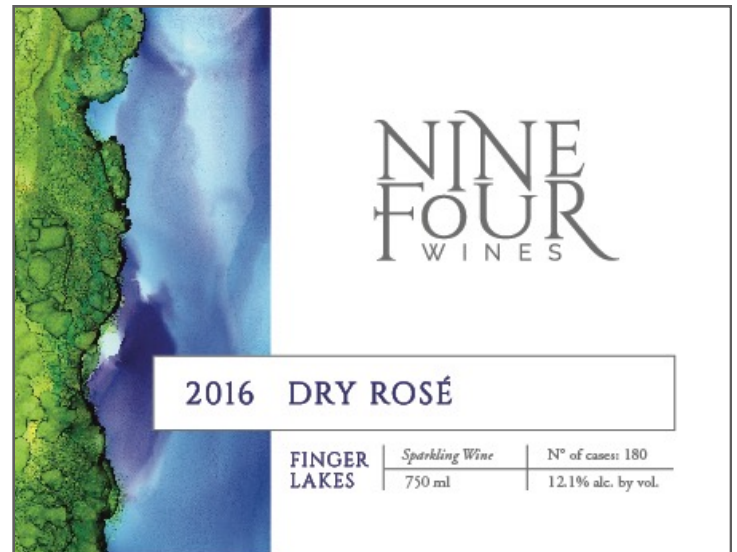


2016 DRY ROSÉ

VARIETAL:	Rougeon
AVA	Seneca Lake
VINEYARD/S:	Davis Vineyard
HARVEST DATE:	October 6th, 2017
BRIX AT HARVEST:	20
RS:	0.5
PRODUCTION:	180 cases
ALCOHOL:	12.1%
PH:	3.35
TA:	6.5
VINIFICATION:	Spontaneous fermentation



Red Currant - Pomegranate - Candied Cherry - Strawberry - Grapefruit Pith
Gently Sparkling - Traditional Method

WINEMAKERS NOTES:

Sourced from the Davis Vineyard from pre-1965 plantings, the fruit came into the winery very clean and required little sorting. Crushed and immediately sent to press, the juice emerged an inky purple despite having no time on the skins. Fermented to dryness by native yeasts in stainless steel. Produced in the Traditional Method, the *vin clair* was then bottled with *liquer de tirage* and laid to rest until February of 2018 when it was hand disgorged and given a gentle 5g/l dosage.