

SUHRU

WINES

2018 Suhru Rosé

84% Merlot
16% Cabernet Franc

Appellation: North Fork of Long Island

Harvest Date: 9/28/18

Bottling Date: 1/7/19

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.07 g/L

pH: 3.31

Residual Sugar: 0 g

Alcohol: 12.3%

Tasting Notes

A soft summer sipper with a flinty minerality, our 2018 Rosé is a blend of Merlot and Cabernet Franc with notes of white peach, pink grapefruit, and ever so slight hints of cherry berry giving way to a soft acidity and zingy finish. A beautiful compliment to a warm summer's day, this wine pairs nicely with lighter dishes and is wonderful on its own.

Production Notes

Our Rosé is made by harvesting the fruit 2-3 weeks earlier than we would for our red wines. After 6 hours of skin contact which extracts a light salmon hue, the fruit is pressed.

Awards

2019 International Eastern Wine Competition, Bronze medal

Food Pairings

The light flavors and crisp finish make this a versatile wine able to stand up nicely with a wide range of lighter fare including seafood, salads, chicken, chilled pastas, lobster, and pork. This wine is perfect for the beach, sitting by the pool, and a summer BBQ!



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