

SUHRU

WINES

2019 Suhru Rosé

70% Cabernet Franc
30% Merlot

Appellation: North Fork of Long Island

Harvest Date:

Bottling Date: 2/26/20

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 7.25 g/L

pH: 3.11

Residual Sugar: 0 g

Alcohol: 12%

Tasting Notes

A soft summer sipper with a flinty minerality, our 2018 Rosé is a blend of Cabernet Franc and Merlot 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.

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!

