

2020 ROSE

North Fork of Long Island

Wine Specs

Harvest Date: 9/16/21 - 9/28/21

Bottling Date: 1/13/21

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.49 g/L

pH: 3.21

Residual Sugar: 0g

Alcohol: 11.9%

Awards & Ratings

- ★ Gold & 91pts, 2021 Experience Rosé
- ★ Gold, 2021 Finger Lakes Int. Wine & Spirits Comp.
- ★ 84pt score from Wine Enthusiast



Tasting Notes

- A delicate Provencal style rosé with soft, subtle aromatics, hints of watermelon and carnations on the nose with raspberry, quince, and starfruit mingling on the palate. The soft fruit notes give way to delicate, round flavors and a brightness on the finish. 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. 207 cases made.

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