

# 2021 ROSE

## North Fork of Long Island

### Wine Specs

Blend: 60% Cabernet Franc, 26% Merlot,  
14% LaCrescent

Harvest Date: 9/20/21 - 9/28/21

Bottling Date: 2/14/22

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.1 g/L

pH: 3.34

Residual Sugar: 0g

Alcohol: 11.7%

### Awards & Ratings

★ Silver at 2022 Experience Rosé



### Tasting Notes

- A delicate Provencal style rosé with pink grapefruit zest on the nose mingling with floral aromatics of rose petal and carnation. Soft, zingy fruit notes on the palate with notes of raspberry and cranberry leading into a soft 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. 199 cases made.

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