



2022 Rosé of Lemberger

Alcohol label %: 13.3 | pH: 3.08 | Acidity (TA): 6.89 | Residual Sugar (g/L): 3.0



Growing Conditions

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Winemaking

The fruit was crushed, destemmed into the press, and left to soak on the skins for 5 hours. The juice was then pressed into stainless steel tanks to ferment and age.

Bottling

Bottled April 28, 2023

Nose

Cherry, Cranberry and watermelon

Palate

Concentrated flavors of cherry, cranberry, red currant and watermelon.