



Wagner Vineyards Estate Winery

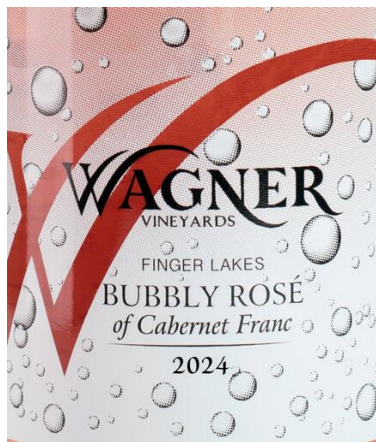
Finger Lakes, New York State

2024 Bubbly Rose of Cabernet Franc

20.00

CELLAR DOOR

CABERNET FRANC



VARIETIES



100% Cabernet Franc

CASES PRODUCED

254

RELEASED

2026-07-29



SCAN TO VIEW ONLINE

this.wine/v/VT-ZU1BAQMHL

ABOUT THIS WINE

This new bubbly is full of red berry characteristics; strawberry aromas are followed by a refreshing combination of raspberry and strawberry flavors, and an effervescent, crisp, clean finish.

TASTING NOTES

APPEARANCE

Pale pink hue.

NOSE

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FOOD PAIRING

Everything!

TECHNICAL

ABV	PH	TA
12.6%	3.08	7.3 g/L
RESIDUAL SUGAR		
0.3 g/L		

WAGNER VINEYARDS ESTATE WINERY

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WINEMAKING

VINEYARD

The 2024 growing season commenced about 10 days ahead of schedule. But while a late freeze marred yields in 2023, we saw favorable conditions in late spring this time around, giving us a wide open window to ripen all varieties to peak flavor development. Continued nice weather brought harvest to our hands a full two weeks earlier than typical for early-ripening varieties, while later-ripening ones still received extended hangtime and were picked more than 60 days after our first batch of grapes came off the vine. All told, this vintage provided both quality and quantity -- a much-welcomed sight following the frost of 2023 and the drought of 2022.

HARVEST

Following a midnight harvest on October 7, the Cabernet Franc grapes for this carbonated Rose sat on the skins for a 12 hour cold soak before being pressed off, yielding its pale pink hue.

AGING

The juice was then fermented dry in stainless steel tanks before carbonation.

BOTTLING

Artificially carbonated and bottled March 6, 2025.