



# Dry Rosé of Barbera/ Blaufränkisch 2023



**Appellation:** Finger Lakes

**Vineyards:** Barbera (Three Brothers), Atwater (Blaufränkisch)

## Wine Profile

**Harvest Date/Brix:** October 26, 2023/25.3°(Barbera)

**Harvest Date/Brix:** September 19, 2023/19.2°(Blaufränkisch)

**Blend:** 82% Barbera; 18% Blaufränkisch

**Acidity:** 8.8 g/L

**pH:** 3.26

**Residual Sugar:** 1.03% (10.3 g/L)

**ABV:** 13.7%

**Pressing:** Pressed on date of harvest

**Yeast:** RA-17 (Barbera), GRE (Blau)

**Fermentation:** Direct press-fermented in stainless steel tanks

**Aging:** Three months in stainless steel tanks

**Malolactic Fermentation:** No

**Bottling:** March 21, 2024

**Production:** 320 Cases

**Wine Release Date:** May 15, 2023

## Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage—with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road—not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.