



WINE: Rosé of Chambourcin

APPELLATION: Finger Lakes

VINTAGE: 2007

BLENDING INFORMATION:

85% Chambourcin, 5% Riesling, 5% Cayuga White, 5% white blend (Chardonnay, Melody, Vidal Blanc)

HARVEST DATE: October 24, 2007

HARVEST BRIX: 22.1 (average)

VINEYARD LOCATIONS(s): Cayuga Lake (West side)

WINE TECHNICAL DATA: RS = .75%, pH=3.32, TA=7.65 g/L, Alc= 11.7%

BOTTLING DATE: May 2, 2008

TOTAL PRODUCTION = 272 cases

TASTING NOTES: Aromas of raspberries and cherries are the prelude to a surprisingly rich and full flavored Rosé that finishes fresh, clean and crisp.

SUGGESTED FOOD PAIRINGS: Stir fry, grilled summer veggies, turkey

WINEMAKING NOTES: Estate grown grapes from the Goose Watch farm were lightly crushed following machine harvest and were skin contacted for 4 hours prior to pressing. After settling for 24 hours, clear juice was fermented at 62°F for approximately 14 days using W15 yeast. Wine was then centrifuged and filtered in early winter 2007 and was blended and finally filtered prior to bottling in May 2008.