

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2018 Dry Rosé

Varietal: 100% De Chaunac

Vineyards: 100% Overlook Farms

AVA: 100% Finger Lakes

Final Analysis

Alcohol: 9.4%

Final pH: 3.29

Final TA: 7.8 g/L

Date Bottled: July 2, 2019

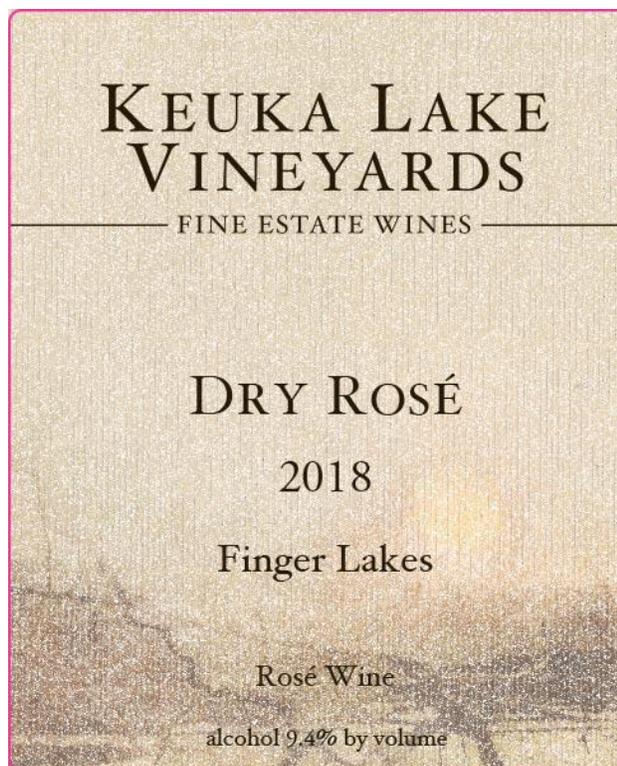
Total Production: 165 cases

Harvest Data

Overlook Farms De Chaunac

Machine Harvested: September 19, 2018

Brix: 17.6



The Story

The decision to make a Rosé came from winemaker Staci Nugent, who decided she was spending too much of her wine budget on Sheldrake's highly popular Dry Rosé. Not being able to source more classic rosé varieties, such as Cabernet Franc and Pinot noir, she reached into the world of red hybrids. After tasting rosés made from both De Chaunac and Marquette, she decided to move forward with the red hybrid grape De Chaunac. We are delighted she did - everyone is enjoying this low alcohol wine which pairs well with food, and yet has enough chutzpah to stand on its own.

Vinification

The fruit was picked on a mild day in September, crushed, and then pressed with our Bucher XPlus 22 membrane press. De Chaunac has a deeply colored berry, so we used only the free run and light press juice in the making of this rosé. The juice was allowed to settle for 48 hours before racking and inoculating with Exotics SPH; fermentation lasted three weeks at temperatures less than 70°F. This wine was mostly naturally cold stabilized by winter cellar temperatures, but we did turn the chilling on for a few weeks to fully push this wine through stabilization. This wine is also vegan friendly.

Vineyards

Overlook Farms is located on the western side of Seneca Lake, where grower Harry Humphreys operates several conventionally-farmed vineyards. Although we have been sourcing Cabernet Franc from Harry for a decade, this is the first time we purchased De Chaunac for our new rosé program.