

Osmote

This Is Red Pet Nat



The FLX:

An absolutely unique cold continental wine region made possible by the glacial lakes that define it. These lakes, as long as 40 miles and as deep at 600ft, never freeze, which keeps the land around them warm in the winter and cool in the summer. Since the region was carved out by a glacier in the last ice age there is a tremendous variety of soil types across the region.

Vineyard Info: Hybrid grapes from Seneca and Cayuga Lake vineyard sites. Grown with high umbrella trellising and a minimum of vineyard sprays thanks to their natural pest resistances.

Wine Making Info:

Hand-harvested hybrid grapes are transferred whole cluster to red fermenters for a 21-day carbonic maceration before basket pressing and finishing ferment in barrels. Wine is racked back to tank and Cabernet Franc juice is added immediately before bottling. Bottled under crown cap to preserve natural carbonation. No sulfites added at bottling. 300 cases produced. Disgorged January 2023.

Grape varieties : 50% Marquette, 45% Leon Millot, 5% Cabernet Franc

Alcohol : 11.5%

Tasting notes :

Violet rim and pomegranate colored body and full of refreshing effervescence. There are fresh berry aromas with a subtle savory edge hinting of eucalypt. Flavors are of pomegranate and a touch of black olive with a chalky tannicity. The wine shows the elegance of the modern American hybrid Marquette.

Press Notes

Wine Enthusiast

2022

90 points

