

Osmote

*Cabernet Franc Rosé*



A blend of two vineyard selections. Patrician Verona Vineyard- West side of Cayuga Lake. Unknown Cabernet Franc clones planted in the 1980s on soils of Cazenovia silt loam. Sawmill Creek Vineyard- Steep hillside planting on the east side of Seneca Lake. Vines planted north-south on Lansing gravelly silt loam soils. Both soil types are a combination of both limestone and shale parent material and have great depth for deep rooting potential

Patrician Verona Vineyard fruit picked specifically for racy acidity as a rose and was destemmed then gently pressed whole berry. Juice was cold settled and racked into a stainless steel tank before natural fermentation began. Sawmill Creek Vineyard fruit was picked for the production of red wine. The rose portion was saignee drawn from the fermenters at a rate of 20 gals/ton, after 24 hours of skin contact. The saignee was incorporated right away to the Patrician Verona Vineyard lot. After signs of fermentation, 15% of the must was moved to finish ferment in neutral white barrels.

Long, slow fermentation that extended into February, whereafter wine was recombined in a stainless steel tank and cold settled. No fining but filtered prior to bottling. Bottled March 28,

Grape varieties : Cabernet Franc

Vineyard age : 10-30 years old

Exposure : East, West

Soil : Limestone and Shale

Alcohol : 12.8%

Tasting notes :

Salmon colored wine. Aromas of cherry and frutti di bosco with a slight herbal edge. Flavors a refresh and fruit-driven with medium plus acidity and a generous sense of body. A gentle touch of tannin at the finish adds the slightest sense of length to the wine and helps it to pair with an array of foods.

