

## Osmote

### *DeChaunac Finger Lakes*



The Patrician Verona Vineyard is located on the western shore of Cayuga Lake and has been a grape farm for three generations. The land is gently sloping towards the lake and sits at 570ft above sea level on Cazenovia silt loam soils. These vines were planted in 1973, own rooted without grafting.

After harvesting the red DeChaunac grapes, winemaker Ben Riccardi did a three-day cold soak to extract the color from the skins, then pressed the red juice off and added it to Chardonnay skins that were already pressed out to make a separate Chardonnay wine. Ben fermented the red juice on white skins, in order to get finer tannins from the Chardonnay skins instead of from the DeChaunac grape skins. Fermentation was uninoculated and occurred naturally on the Chardonnay must. Must was pressed before dryness, using a basket press. The wine was left to age in tank and underwent a natural malolactic fermentation. Racked several times before bottling, the wine is unfiltered. 253 cases produced.

Grape varieties : DeChaunac

Altitude : 175m ASL

Vineyard age : 45-year-old vines

Soil : Cazenovia silt loam soils

Alcohol : 10.5%

Tasting notes :

Crimson red hue and limpid. Aromas are full of violets, dark bramble fruits, plums, and a woody undertone. The palate of the wine is electric and refreshing and follows with dark, blue-fruited flavors. Tannins are light and not at all aggressive, leaving just a gentle dryness at the finish.

