

2018 Dry Rosé

TASTING NOTES

This Dry Rosé has a flavor reminiscent of strawberries with a hint of vanilla-like complexity and a lively finish. A round, fruity and fresh style.

VINEYARD LOCATION

<u>Pinot Noir:</u> 50% Chateau LaFayette Reneau *East side of Seneca Lake* 42% Glenora Farms *West side of Seneca Lake* <u>Vincent:</u> Tom Hunt *East side of Keuka Lake*

DRY ROSÉ FINGER LAKES 2018

FERMENTATION DATA

Yeasts: Rhone 4600 | Temperature: 60 F Length: 17 days

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.

APPELLATION | Finger Lakes, NY VARIETAL COMPOSITION | 92% Pinot Noir, 8% Vincent HARVEST DATES | September 22, 2018 BOTTLE DATE | January 22, 2019 CASES PRODUCED | 218 RESIDUAL SUGAR | 0.9% TOTAL ACIDITY | 0.76 ALCOHOL | 12.5% PH | 3.48