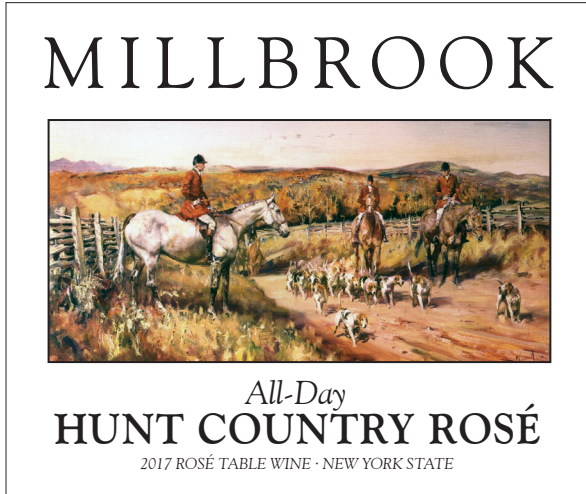


ALL-DAY HUNT COUNTRY ROSÉ



A dry rosé with fragrant aromas of *strawberry, cherry and Meyer lemon* with supple flavors of *strawberry, watermelon, pear and cranberry* that lead to the clean, *crisp* finish.

VINTAGE: 2017
HARVEST DATE: Sept. 21 - Oct. 16, 2017
HARVEST BRIX: 21.0 degrees
APPELLATION: New York State
BLENDING INFORMATION: 45% Chardonnay, 33% Pinot Noir, 12% Traminette, 10% Pinot Grigio
TIME IN OAK: Oak was not used
BOTTLING DATE: March 2018
TOTAL PRODUCTION: 600 cases

2016 GROWING CONDITIONS: A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

WINEMAKING TECHNIQUES: Created using the saignée method (this wine-making process involves bleeding off a portion of red wine after only a short period of contact of the juice with the grape skins). 20% of the wine was aged in neutral oak for 4 months while the rest was fermented separately in stainless steel tanks and then blended before bottling.

SERVING SUGGESTIONS: As an aperitif or with soft shell crab, smoked salmon, ham, goat cheese, or as an ideal accompaniment to brunch or picnics.