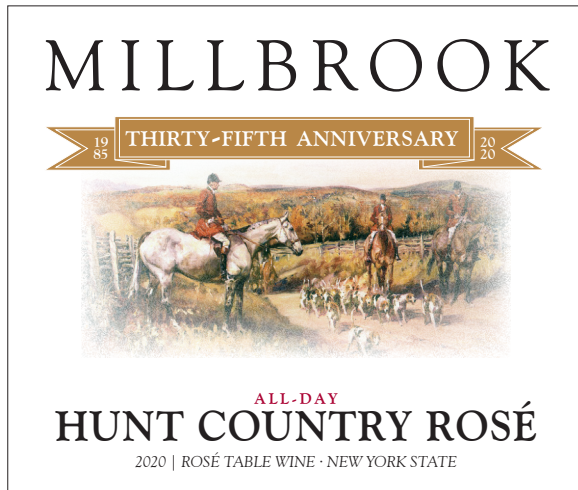


HUNT COUNTRY ROSÉ



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:	2020
HARVEST DATE:	Sept. 18 - Oct. 3, 2020
HARVEST BRIX:	20.2 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 2021
TOTAL PRODUCTION:	850 cases

2020 GROWING CONDITIONS: A milder than average winter was followed by a cold, rainy spring delaying budbreak by a week. The hot, dry late spring/early summer allowed vine growth to catch up to normal. The late summer and fall conditions were excellent with warm days and normal moisture levels resulting in very good ripening.

WINEMAKING TECHNIQUES: Created using the saignée method (this winemaking process involves bleeding off a portion of red wine after only a short period of contact of the juice with the grape skins). The varietals were fermented separately in stainless steel tanks and then blended before bottling.

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