

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2013 DRY ROSÉ

2013 GROWING SEASON SUMMARY

Wet was the defining word for the early months of the 2013 growing season. Above average rainfall lasted through June, July and the first part of August. The moisture and heat resulted in vigorous canopy growth that required a great deal of attention in the vineyards. By mid August, the wet summer gave way to an extended and beautiful dry ripening period post veraison.

Moisture pressures returned in late September, as later ripening varieties experienced site specific intensive disease pressure. In large part, the premium Seneca Lake vineyards that Bellangelo has partnered with (the Tuller, Gibson, Morris and Sawmill Creek Vineyards) were able to mitigate much of the disease pressure, and in some instances and varieties, the warm August and September enabled grapes to achieve brix levels higher than were seen in the extended and warm 2012 growing season. Temperatures dropped quickly as fall approached, and by the last of Bellangelo's Riesling harvests on November 22, 2013, the temperature was barely 20°F. Overall, 2013 was a difficult yet beautiful vintage that enabled the unique Finger Lakes combination of beautifully ripe fruit with mouth watering levels of acidity.

TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

2013 Dry Rosé

Nose: Raspberry Jam, Orange Marmelade

Palate: Strawberry, Apple

Finish: Clean on the Palate with Spring Fruit Finish

Rosé is a classic summer wine suitable for many food pairings, but we would like to suggest pairing it with a Prosciutto Panini, an FLX Nicoise Salad, Paella, or nearly anything hot off the grill.

TECHNICAL DATA

Composition: 30% Pinot Noir, 30% Cabernet Franc, 40% Chardonnay

Vineyards: Morris Vineyard (60%), Sawmill Creek Vineyard (40%)

Appellation: Seneca Lake, Finger Lakes

Alcohol: 11.3%

Residual Sugar: .4%

Fermentation: Handpicked Pinot Noir Underwent Carbonic Maceration to Extract Fruit Flavors For One Week & Cabernet Franc Cold Soaked With Skins for 24 Hours. Pinot and Cab Franc were Co-Fermented. Stainless Steel Chardonnay Was Blended for Fruit and Acidity.

Malolactic Fermentation: None

Barrel Aging: None

Bottling Date: May 8, 2014

Bottle: Flint Hock 750mL

Closure: Agglomerated Cork

Production: 200 cases

Release Date: Anticipated May 30, 2014

Suggested Retail Price: \$13.00

