

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2014 DRY ROSÉ

2014 GROWING SEASON SUMMARY

The story for the 2014 vintage actually begins in the early months of the new year, as the region was gripped by the now arctic air resulting in lows of -10 degrees. Consequently, crop-load was generally reduced by around 20-30% on average for vinifera varieties.

In what had been a rather wet and often very cool year, we entered September nearly two weeks behind where we traditionally are for that time of year. The extremely wet conditions contributed to enormous disease pressure. Suddenly however, as September began, we entered a period that led even the most senior viticulturist in the region to recognize that it was the best September in several decades. We ended the month with less than one inch of rain, and experienced a higher number of growing degree days than usual. September was remarkable for many days above 78 degrees, but with cool nights in the 50 degree range. October continued the trend, though with a steady cooling pattern in place. All varieties reached physiological ripeness, while retaining higher than usual 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.

2014 Dry Rosé

Nose: Raspberry Jam, Strawberry

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: 100% Cabernet Franc

Vineyards: Tuller Vineyard (100%)

Harvest Method: Hand-picked, field sorted

Harvest Date: October 9, 2014

Appellation: Seneca Lake, Finger Lakes

Alcohol: 12%

Residual Sugar: .1%

pH: 3.26

TA: 8.8 g/L

Fermentation: Handpicked fruit was crushed and de-stemmed, and cold-soaked for 24 hours. Fermented in stainless steel at cool temperatures.

Malolactic Fermentation: None

Barrel Aging: None

Bottling Date: January 24, 2015

Bottle: Flint Bordeaux 750mL

Closure: Fine Branded Cork

Production: 65 cases

Release Date: April 30, 2015

Suggested Retail Price: \$15.00

FINGER LAKES
SENECA LAKE AVA

