

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2017 DRY ROSÉ (LIMITED RELEASE)

2017 GROWING SEASON SUMMARY

A moderate winter in 2017 gave way to an incredibly difficult early growing season, with much higher than average quantities of rain from bud-break through veraison. Although temperatures in early June indicated higher than average Growing Degree Day accumulation, cooler weather throughout July and August and expansive vegetative growth as a result of excess precipitation, delayed development of most fruit. By mid-August, there was a great deal of concern regarding the vintage due to the weather the vineyards had endured, and the later than usual ripening evident in most vineyards. In a much-needed turn-of-events, early September ushered in what we began referring to as a “Second Summer,” and gave this vintage its moniker of the “Miracle Vintage.” A seemingly endless stretch of very warm and dry weather promoted great levels of sugar ripeness, while helping to balance out the extraordinarily high acidity we had grown increasingly concerned about. In all, the 2017 vintage was one of the most challenging since 1992, but the resultant wines produced from it show a great deliciousness factor.

TASTING NOTES & FOOD PAIRINGS

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

2017 Dry Rosé

Nose: Early Season Raspberry, Strawberry, Grapefruit, Passion Fruit

Palate: Honeydew Melon, Fresh Strawberry, Raspberry

Finish: Raspberry Flesh with a hint of citrus

Our 2017 Dry Rosé is Provençal in its approach with a gentle hint of sweetness. It is a versatile food pairing wine, going well with grilled summer vegetables, BBQ poultry and pork, and savory cheeses.

TECHNICAL DATA

Composition: 66% Cab Franc, 34% Lemberger
Vineyard(s): Morris Vineyard CF: 33%, Nutt Road Vineyard (NRV) CF: 33%, NRV Lemberger: 34%.

Harvest Date(s): Morris Vineyard October 21, 2017, NRV Lemberger October 16, 2017, and NRV Cab Franc October 23, 2017

Alcohol: 12.5%

pH: 3.30

TA: 7.9 g/L

Residual Sugar: 8.1 g/l

Fermentation: Produced entirely from saignée of the respective varieties listed above. Wine was fermented with selected yeast strain, and fermented cold for one month. The fermentation was stopped at desired sugar/acid balance.

Malolactic Fermentation: None

Oak Use and Regimen: None

Stainless Steel: 100%

Bottling Date: January 23, 2018

Bottle: Flint Burgundy 750mL

Closure: Stelvin **Production:** 61 cases

FINGER LAKES
SENECA LAKE AVA

KASHONG
GLEN
VINEYARD

NUTT
ROAD
VINEYARD

GIBSON
VINEYARD

BELLANGELO

MORRIS
VINEYARD

VINEYARD SITES