

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2017 MERLOT DRY ROSÉ

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 great promise.

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 Merlot 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 Merlot 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: Merlot

Vineyard(s): Gibson Vineyard

Harvest Date(s): October 17, 2017

Alcohol: 11.3%

pH: 3.39

TA: 6.3 g/L

Residual Sugar: 9 g/l

Fermentation: After de-stemming and crushing, the skins and juice were placed in the press for an overnight cold-soak (12 hours). Over night ambient temperature was 40°F. Pressed juice was chilled to 31°F, and stabilization of the juice and juice lees occurred for 8 days to promote areomatics and thiol concentration. Juice lees were racked and fermentation began and continued for 4 weeks. The wine was crossflow filtered.

Malolactic Fermentation: None

Oak Use and Regimen: None

Stainless Steel: 100%

Bottling Date: January 15, 2018

Bottle: Flint Bordeaux 750mL

FINGER LAKES
SENECA LAKE AVA

KASHONG
GLEN
VINEYARD

GIBSON
VINEYARD

BELLANGELO

MORRIS
VINEYARD

VINEYARD SITES