

SONG HILL WINERY

2013 Brut Rosé



This sparkling, rose-colored wine is a blend of our signature varietals: 46% Cabernet Franc, 40% Chardonnay and 14% Pinot Noir. The grapes were hand picked and then destemmed and crushed. After a 24-48 hour cold soak to extract color and aromas from the skins, the must was gently bladder pressed and transferred to stainless steel tanks for fermentation. This wine was produced in the *méthode champenoise* and thus was bottled with a small amount of yeast and sugar to create the bubbles. The bottles were hand-riddled and disgorged. The grapes were hand tended by the following: Alan Hunt, AD Vineyards (Keuka Lake), Tom and Marcy Mitchell of Hyatt Hill Vineyard (Keuka Lake), and Matt Hanlon and Serena Michels, White Pine Vineyard (Lake Ontario).

Tasting notes: Aromas of strawberry mingle with hints of freshly baked white bread and creamy flavors of raspberry and cranberry meld perfectly with the bubbles.

Food pairings: Very versatile wine that can pair with almost any dish, appetizer or dessert. Also excellent as an apéritif or digestif.

Stats: Source: 46% Cabernet Franc, 40% Chardonnay, 14% Pinot Noir; TA: 6.9 g/L; pH: 3.39; Residual sugar: 7 g/L; alc. by vol: 12.5%; Malolactic: partial; Fining: sparkoloid and caseine soluble; Bottling date: March 29, 2014; Cases produced: 101.

