

SONG HILL WINERY



Fall 2017
Wine Club Newsletter

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We had a lovely fall – unseasonably warm and dry which was perfect for the grapes after the amount of rain we had this summer. The rain proved extremely beneficial for the new vines we planted (as you can see in the growth of this Diamond vine on the right). Our growers, who are committed to hand-tending their vineyards, were on top of the heavy rains early in the season thus we were all rewarded with a bountiful and clean harvest. It was a heavier crop than last year, but without any loss in quality. We are very excited about the wines we'll be producing from this vintage.



Our wine release this fall is the 2016 Rosé and the 2014 Rosé. The 2016 Rosé is similar to the 2014 Rosé in that it is a Taval style rosé meaning that it is not light and crisp like the Provence style rosés. This wine has bigger tannins and is a bit smokier than the 2014 vintage. It also has a good dose of grapefruit mid palate and some spice at the finish reminiscent of paprika. As such, it is a wine meant to be paired with food. In addition to poultry and cured deli meats, we think you'll find it goes very well with strong cheeses like blue or gorgonzola, as well as barbeque and spicy Asian cuisine. It is a unique rosé indeed!

As you are well aware, with each wine club release we make a charitable donation and this Thanksgiving we'll be sending that donation to the Willow Domestic Violence Center. Thank you for making it possible!

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We also will be ending out our 2015 Diamond and 2013 Sparkling Cuvée in December. We are very excited about the Cuvée in particular. Made in the *methode champenoise*, the Pinot Noir, Cabernet Franc and Chardonnay grapes were gently whole cluster pressed. And using only the best juice, they fermented in stainless steel, cold stabilized over the winter, and then were blended together in the spring. Before bottling, a little bit of yeast and sugar was added to create the carbonation. Then, we waited. Specifically we waited not just for the yeast to finish the carbonation process, but to die and then begin breaking down. As the yeast cells break down, their cell walls burst (a process called autolysis) and they release protein into the wine. Over the next 3+ years, the proteins from the yeast bind with the proteins from the grapes, softening the wine, balancing out the acidity and carbonation, and adding baked bread aromas. It is a marvelous process that takes time and patience but I think you will find the end product worth the wait.

Upcoming Events:

Save the date! On Tuesday, January 9th we will be having a wine pairing dinner at **Roam Café** on Park Avenue in Rochester, NY. Many of you know that Roam regularly carries our Barrel Blanc and Cabernet Franc. And some of you may remember the fantastic wine dinner we had there in 2015. This one promises to be excellent as well. Be on the look out for more information.

Our upcoming tasting schedule: Friday, December 8, 4pm – 7pm at Bombace Wine and Spirits in Farmington; Friday, December 15, 4pm – 7pm at Ryan's Wines and Spirits in Canandaigua; Saturday December 30, 1pm – 4pm at Perinton Liquors. These tastings are free and usually our wines can be purchased at a discount during the tasting. We hope to see you there!

