



NEW HAMPSHIRE ROSÉ WINE

Vintage: 2022

Varietals:

- Frontenac Gris 62%
- Niagara 36%
- St. Croix 2%

VINEYARD & HARVEST NOTES

Frontenac Gris and St. Croix are both cold-hardy American hybrid grape varieties bred in the upper Midwest. Niagara is a native American varietal related to Concord grapes. Both Niagara & Frontenac Gris are white varieties with differing profiles of stone fruit and white grape flavors, while St. Croix is a red grape, known for low-tannin and medium-bodied wines.

In 2022, we harvested 400 lbs of Frontenac Gris, 1,180 lbs of Niagara, & 700 lbs of St. Croix from our vineyard. Every year, grapes are harvested early morning, before temperatures start to rise, to preserve as much flavor and aromatic qualities of the fruit as possible.

DETAILS

Bottling Date: 4/13/2023

Case Production: 75

Starting and Final (Chaptalization) Brix:

- Frontenac Gris: 19 → 21
- Niagara: 15 → 21
- St. Croix: 17 → 21

ABV: 12.0

Residual Sugar: 6.0 %

Final TA: 8.8 g/L

pH: 3.08

Free SO₂: 40 ppm

Harvest Blush

Available in 500 mL bottles

WINEMAKING

FERMENTATION

1 – 2 weeks

Immediately after harvest, clusters were destemmed and crushed. The St. Croix then entered maceration tubs where it cold-soaked for 24 hours prior to the start of fermentation, after which the skins were pressed and removed. Alternatively, the Niagara & Frontenac Gris immediately entered the press following crush. After extracting as much juice as possible, the skins were discarded, and the juice was racked off into stainless steel tanks to begin fermentation. These three varietals were fermented individually

AGING

6 months

The Frontenac Gris, Niagara, & St. Croix were blended several weeks after fermentation before aging for a brief period. Back-sweetening prior to bottling helped to balance acidity levels in this well-rounded blush

TASTING NOTES

Aroma

Pronounced aromas of sherry wine are complimented by notes of white grape and fruity hints of red raspberry

Taste

Notes of Red Delicious apple, white grape, and cranberry are accompanied by a caramelized sweetness and rounded out by a sherry-like complexity. This wine is acidic and flavorful upfront with a smooth and mellow finish.

Serving & Pairing Suggestions

Best served chilled at approximately 45°F. Think charcuterie plates - pairs well with cured meats, nuts, fruits, & soft cheeses

TASTING CHART

