



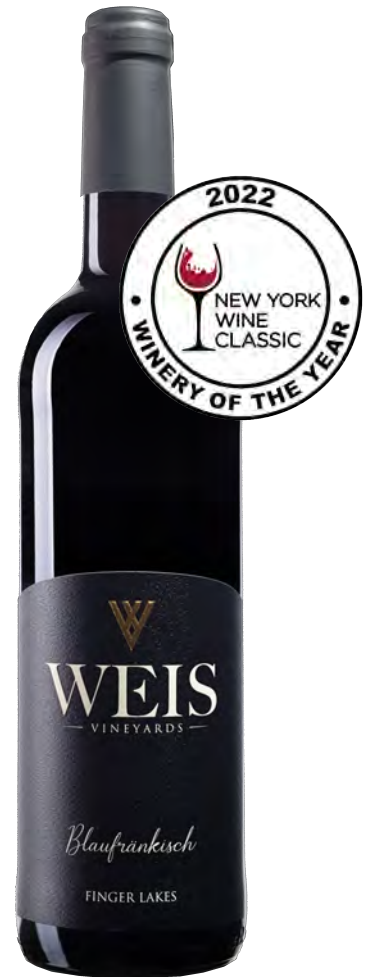
2020 BLAUFRÄNKISCH

WINEMAKER NOTES

The 2020 Blaufränkisch was aged for 17 months in French oak. Seeming surprisingly solid in the mid-palate, this adds beautiful and expressive fruit with darker flavors like plums. The expressive fruit is clearly the signature of this wine. It's pretty delicious, as well as enlivening, a nice choice for a lighter-styled summer red that you can drink a touch cooler than normal.

VINTAGE NOTES

The story of the 2020 vintage is best understood within the context of the droughty dryness of May & June, and August through October. Variation in vineyard crop is partially due to the variance in rainfall and related smaller berry sizes, and partially to the frost episodes in May. Disease pressure was virtually absent providing growers with the luxury of time to manage harvest operations. Ripeness as measured by sugar accumulation (brix) was excellent. Temperatures and exceptional diurnal variation (warm days, cool nights) has favored the retention of acidity; freshness being a hallmark character of Finger Lakes wines. 2020 promises to be a very strong and complete vintage. A sense of ripeness, strength and balance.



APPELLATION
FINGER LAKES

ALC/VOL
12.0%

pH
3.45

VARIETAL COMPOSITION
100% BLAUFRÄNKISCH

TOTAL ACID
6.6 g/L

UPC CODE
55052 00720

AGING
17 Months / 100% French Oak
20% New Barrel

RESIDUAL SUGAR
2.0 g/L