

WEIS

VINEYARDS

2021 DRY ROSÉ

WINEMAKER NOTES

Bursting with fruit notes of dark cherry and fresh strawberry, balanced by a lean acidity and crisp finish.

VINTAGE NOTES

The mild winter laid a good foundation for a bountiful crop of grapes in 2021. Growing Degree Days were somewhat warmer than average, especially the ripening months from August through October. As for monthly rainfall received in the Finger Lakes, April, May and June were dryer than average, but July and August were wetter than average, and most especially October. As August and early September played out, many producers acted to reduce the crop in order to more fully ripen a smaller number of clusters per vine. September was dry, though veraison delayed by ten days or so. October was very challenging with high humidity. On average, the nights were warmer than usual, which has the effect of reducing acidity in some varieties.

ACCOLADES

96 Points, Platinum Medal, “Best Rosé” - 2022 New York Wine Classic



APPELLATION
FINGER LAKES

ALC/VOL
12.0%

pH
3.21

VARIETAL COMPOSITION
55% CABERNET FRANC
30% MERLOT
15% BLAUFRÄNKISCH

TOTAL ACID
7.2 g/L

UPC CODE
55052 00703

RESIDUAL SUGAR
10.0 g/L