

# WEIS

VINEYARDS

## 2022 DRY ROSÉ

### WINEMAKER NOTES

The new 2022 vintage is our favorite rosé yet! It has tons of peach & strawberry notes, which couldn't be more perfect for summer. Very balanced with acidity & sweetness, it's the rosé you'll want to drink all day! It's the perfect pairing with a charcuterie board or a light & fresh pasta salad. It would also hold up to a little bit of spice, like a sweet & spicy shrimp.

### VINTAGE NOTES

The 2022 growing season produced a lower-than-normal yield because of a mild winter marked by extreme temperature variations. The coldest days led to damage in the vineyards. A warm and dry spring carried through into summer. Diurnal variation (hot days balanced with cool nights) allowed for the retention of a fresh acidity within the grapes. Grapes were ripe but scarce, with small berries and lower yields across the board. Summer brought the rainy remnants of tropical storms to the Finger Lakes. The mid-August humidity and rains continued through September. Disease pressure was relatively low in 2022. October was strikingly dry, with the lowest monthly rainfall total on record in 21 years (.42"). 2022 is not short on quality despite the erratic, unpredictable weather. A strong backbone of acidity showed in the white varietals especially. The wines are balanced by fruit, and in some cases, residual sugar is left behind after fermentation. White wine grapes demonstrated a range of moderate to fully developed fruit flavors driven by vineyard location and harvest date.



### ACCOLADES

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

#### APPELLATION

FINGER LAKES

#### ALC/VOL

11.8%

#### pH

3.26

#### VARIETAL COMPOSITION

55% CABERNET FRANC

30% MERLOT

15% BLAUFRÄNKISCH

#### TOTAL ACID

7.1 g/L

#### UPC CODE

55052 00703

#### RESIDUAL SUGAR

6.1 g/L