

2015 Northern Solstice Rosé

COLOR: Light Salmon

FULL DESCRIPTION: Northern Solstice Rosé is the Rosé of summer. This rosé is an enticing blend of Merlot, Chardonnay, and Riesling offering notes of watermelon.

SERVING SUGGESTIONS: This wine will pair well with an assortment of cheeses, seafood, veggies, salads, light pasta dishes and any entrée with mushrooms, especially black truffles. This wine especially pairs well with friends and family and is best enjoyed poolside, on the beach, on boat, or just about anywhere in the outdoors.



ALC 12% BY VOL.

750ML

PRODUCTION NOTES

WINEMAKER: Juan E. Micieli-Martinez	RESIDUAL SUGAR: 4g/L
GRAPE SOURCE: North Fork of Long Island	TOTAL ACIDITY: 5.30g/L
BLEND: Merlot 90%, Chardonnay 7%, Riesling 3%.	pH: 3.39
YIELD: 4.25 Tons/Acre Avg.	CASE PRODUCTION: 2,185cases
BRX: 20.5Avg.	BOTTLED: April 2016
FERMENTATION: Stainless Steel	RELEASE: April 2016
ALCOHOL: 12%	RELEASE PRICE: \$19

PRODUCTION DETAILS:

The grapes for this wine were machine picked, de-stemmed, crushed and pressed off of the skins. The free run was pressed up to 1.6 bar. After settling the juice was inoculated with yeast and fermented at 68° Fahrenheit. The wine was blended soon after fermentation and allowed to age sur lie in tank for four months. A small amount of residual sugar was left in this wine giving it a palate-pleasing fullness.