



B Sparkling Rosé

NEW YORK PREMIUM SELECTION

Old World Tradition, New World Innovation

VINIFICATION TECHNIQUE

This premium sparkling wine is fermented from 90% New York Chardonnay and 10% New York Pinot Noir. The grapes are harvested early to preserve their crisp acidity and bright fruit character and fermented twice to produce the special bubbles that make sparkling wines the essence of celebration.

SENSORIAL DESCRIPTION

Shiny and pale rosewood in color. The nose displays notes of raspberry, gooseberry and citrus fruits with creamy hints. The palate is juicy, fresh and mineral, with a smooth character, great acidity and balance.

ANALYSIS

Alcohol: 12%
Residual Sugar: 0.4°Brix
pH: 3.45
TA= 0.728 g%

SERVING SUGGESTIONS

This fresh, elegant Sparkling Rosé is the perfect aperitif. It can also be an excellent dinner option for all types of seafood, especially fried fish. With aromas of sweet berries, it is a great accompaniment to desert, leaving a pleasant finish.

ACCOLADES

The B Sparkling Rosé was just awarded the Best Sparkling Wine in the Hudson Valley, earning a Double Gold Medal at the 2016 Hudson Valley Wine & Spirits Competition.



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E S T A T E B O T T L E D

DRY RIESLING

91 POINTS & BEST BUY - *Wine & Spirits Magazine*

A signature Lamoreaux Landing Riesling expressing intense notes of clementine and apricot balanced by an edge of minerality. A lean, racy palate is highlighted by kiwi and bright lime leaf. Pair with roasted pork, Thai cuisine, baked ham or poached salmon.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	8.1 g/L
pH	2.99
Sweetness level	dry (IRF®)
Alcohol by volume	10.4%
Fermentation	stainless steel



C R A F T S M A N S H I P • P A S S I O N • C O M M I T M E N T

LAMOREAUX
LANDING



W I N E C E L L A R S

For over twenty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.



2019 Blue Waters Gewürztraminer



APPELLATION:

Finger Lakes

VARIETAL:

Gewürztraminer

FINAL ANALYSIS:

Alcohol: 12.8 %; TA 5.85 g/L;

pH: 3.50; R.S. 2.0%

Tasting Notes: This luscious semi-dry Gewürztraminer strikes a delicate balance of spice, floral notes, and fruitiness.

PAIRING SUGGESTIONS:

THIS WINE WOULD ACCOMPANY A LIGHT SHRIMP OR CHICKEN SCAMPI, TURKEY, ALONG WITH FRESH GRILLED ENTREES FEATURING SEAFOOD AND FRESH VEGETABLES.

Now in business for 3 generations, Swedish Hill, owned and operated by the Peterson family, is one of the largest wineries in the Finger Lakes Region, producing over 40,000 cases annually. Swedish Hill is recognized as one of the top award-winning wineries in New York State, having won state, national and international acclaim for wines of many types and styles. The winery is especially well known for its sparkling wines, Rieslings and Cabernet Franc based wines. The Peterson Family is dedicated to producing some of the highest quality wines in the region for every palate.

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AS IF 2016 "Courage" Rosé

VARIETALS	Cab Franc, Merlot, Syrah, Cabernet Sauvignon, and Petit Verdot
REGION	North Fork of Long Island
ALC/VOL	13.5%
TA	5.76
PH	3.45
RS	0%
PRODUCTION	98 cases
WHOLESALE	\$23-\$17
RETAIL	\$28

WINEMAKER'S NOTES

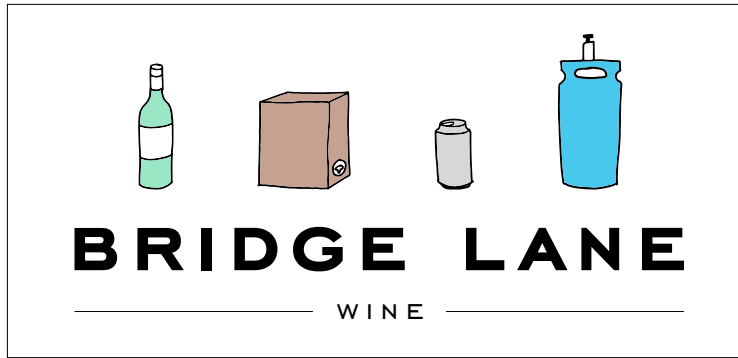
The Cabernet Franc was picked specifically for direct-to-press rosé. The grapes were crushed and cold-soaked for 12 hours, and the resulting juice was wild-fermented in stainless steel. The Cabernet Sauvignon, Merlot, Syrah, and Petit Verdot were derived as a saignée bleed from red wine juices, combined together for co-fermentation in stainless steel as each varietal arrived in the cellar. The two wine lots were blended and finished together in stainless steel, and then then bottled under screwcap in September 2017.

EVERY BOTTLE HOLDS A STORY ★

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2019 Bridge Lane Red Blend

Grape Varieties: 55% Merlot, 20% Cabernet Franc, 10% Malbec, 10% Syrah, 3% Cabernet Sauvignon, 2% Petit Verdot

AVA: New York State

Harvest: October 2019

Each varietal was harvested and vinted individually.

Fermentation: On average 12-16 days at 62° F

Maceration: 14 days

Malolactic Fermentation: 100%

Maturation: 6 months in 100% Hungarian oak barrels

Bottling: May 2020, 3000 case equivalents (9L)

Vintage / Winemaking Notes:

2019 was a banner vintage. Spring saw relatively cool temps and greater than average rainfall, but near perfect summer and early fall conditions more than made up for it. September was particularly ideal, with warm temps and very little rainfall. The fruit came in clean and with ripeness levels higher than we've seen since 2013, all balanced by fresh acidity. 2019 wines will be expressive and beautifully balanced.

Color: Crimson

Tasting Notes

Medium-bodied, dry red wine; red berry, cedar and spice flavors

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.91 g/L

pH: 3.53

Residual Sugar: 0.09 g/L

FOX RUN

VINEYARDS

2018 Lemberger

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Aromas of fresh blackberries, raspberry jam, and a suggestion of black pepper are followed by rich plum and red cherry flavors that evolve to sweet vanilla. Moderate tannins mark this as an excellent food wine.

Harvest

Growing Conditions:

2018 was one of the most oddball years in recent memory for grape growers. We saw record amounts of rain throughout the growing season, and when it wasn't raining, conditions were cloudy, hot and humid. Our vineyard manager and his staff were kept busy. The big surprise at the conclusion of the summer was the high quality of the grapes: there was an uncommon amount of flavor intensity, and the wines showed excellent ripeness and style.

Soil Conditions:

Fox Run Vineyard blocks 6, 9, 10, and 11.

Blocks 9, 10 & 11 - Silts and clays with glacial till, Block 6 - Alternating layers of sand and clay

Harvest Date: September 28, 2018

The Winemaking

Vinification:

Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. Our favorite yeast strain was added, and fermentation began within 24 hours. At dryness, the grapes were pressed to a stainless steel tank. After several days of settling, the wine was transferred to a mixture of French and American oak barrels. Following a year of aging in oak, the wine was bulked up to a stainless steel tank, filtered and bottled.

Varietal Composition: 100% Estate-grown Lemberger

The Wine

Residual Sugar: 0%

pH: 3.67

Acidity: 5.9 g/L

Alcohol: 13%

Bottling Date: April 23, 2020

Production: 714 cases

Released: Not yet released



Produced with
self-generated
solar energy



Certified Lake
Friendly Farm

To learn more about our vineyard and winemaking practices, we invite you to visit us for a tour and tasting.

Scott & Ruth Osborn, Proprietors
Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker
John Kaiser, Vineyard Manager