

## 2019 VINCENT

Estate Grown and Bottled; Seneca Lake AVA

Vincent is a unique hybrid variety developed in Canada is a complex hybrid containing parentage varieties from the *Vitis vinifera*, *Vitis labrusca*, *Vitis lincecumii*, *Vitis rupestris* and *Vitis cinerea* species.

### WINEMAKING NOTES

Bottling date: 06/29/2020

Cases bottled: 138

Fermentation: Stainless Steel

French oak chips: Three months

Alcohol by volume: 11.1%

Labeled alcohol: 12%

Brix at harvest: 16

Residual sugar: 0.4%

IRF scale: Dry

Age ability: 4-5 years.

Serving temperature: 65°-70°F

Tasting notes: Aromas of plum and smooth oak, black currant and raspberry with a mild tannin finish.

Pairing suggestions: Beef, sausage, roasted vegetables.



"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."

### VITICULTURAL NOTES

Grape: Vincent

Harvest date: 10/17/2019

Grown on our "Arnold" farm in deep Howard gravel. This

"Tenturier" (dark fleshed berries) variety is a Vineland 370628 x. Chelois hybrid from 1947 in Niagara, Ontario, Canada. The medium sized to large, compact

clusters produced by this late-ripening varietal impart an earthy and fruit forward wine.

## **WHITECLIFF VINEYARD & WINERY**

*2019 Vidal Blanc*

### **WINEMAKER NOTES**

Wine was barrel fermented, 3.5 months total, in 100% Hungarian barrels. Barrels were neutral, in use 5+ years.

### **TECHNICAL INFORMATION**

Grape Variety: 100% Vidal Blanc

Appellation: Hudson Valley

RS: 0%

ABV: 13.3%

pH: 3.4

Acidity: 9.15 g/L



*Three Brothers Wineries & Estates*  
**STONY LONESOME WINE CELLAR**  
**2019 VALVIN MUSCAT**



**Growing Season:** 2019 present itself with late bud break which pushed harvest about two weeks later than it usually would be. September into October was beautiful, a dry contrast to the previous year which helped facilitate the later than usual season. However, despite the sunny dry conditions the vintage showed itself as a high acid year.

**Fruit Processing:** Fruit was machine harvested from Three Brothers Winery, was crushed, destemmed, and directly pressed.

**Fermentation:** This wine was inoculated with ES181, fermented coolly with an average temperature of 55°F and fermentation lasted 20 days. Fermentation was arrested to leave a small amount of residual sugar.

**Post-fermentation:** This wine remained on lees with weekly bâtonnage for 8 months. It was then racked and filtered.

**Blend Composition:** 100% Valvin Muscat

**Winemaker's Direction:** To enhance fruit and varietal characters while building mouthfeel in a grape that sometimes lacks texture. This wine is often made as a sweet version, it was the winemakers' goal to create a dry, yet luscious version of this grape.

**Tasting Notes:** Notes of lemon verbena, mandarin oranges, and jasmine lead to a palate of honeysuckle, white peach, and key lime pie.

**Vineyard:** Three Brothers Wineries, Eastern Seneca Lake

**Appellation:** Seneca Lake, Finger Lakes

**Wine Chemistry at Bottling:**

TA: 9.0g/L      pH: 3.23      R.S.: 1.0%      ABV: 10.0%

**Bottling Date(s):** July 14, 2020

**Case Count:** 182 cases

**Harvest Date:** October 4, 2019

**Fruit Chemistry at Harvest:**

TA: 8.2g/L      pH: 3.36      Brix: 19.0

**About Us:** Looking for something different in your wine tasting experience? Maximize your escape from the grind with one stop. At Three Brothers we offer three unique wineries, a microbrewery and café all on one estate. With our expansive selection of hand-crafted Wines, Beers, Hard Ciders and Craft Sodas there's bound to be something for everyone who visits. Exceptional hospitality is a top priority and our innovative spirit keeps things fresh here at Three Brothers Wineries and Estates.

Facebook @3BrothersWineries | Instagram @3broswine





BlackWillowWinery.com  
5565 West Lake Road • Burt, NY 14028 • 716-439-1982



## *Estate Diamond*

Appellation: New York State

### Recent Awards:

- 2019 Critics Challenge International Wine & Spirits Competition  
-GOLD 90 pts

**Tasting Notes:** Estate grown, produced and bottled, this unique dry white wine has full bodied grape and floral notes with a clean refreshing finish. Serve chilled.

**Food Pairings:** Pairs well with sharp bold cheese, chicken, pork, and hearty white fish dishes.

**Winemakers/ Viticulture Notes:** Moore's Diamond is a cross between Concord and Iona. The fruit resembles Niagara with smaller berries. Diamond is one of the few white American varieties that have been used to produce a sweet or dry table wine. Developed in the 1880s it adapts to many soils and is fairly easy to grow. It is harvested approximately 2 weeks earlier than other vines.

**Grapes Composition:**  
100% Diamond

**Type:** Dry White Wine

**RS:** 0.2%

**Alcohol Content:** 11%

**Bottle Size(s):** 750ml

**First Vintage:** 2019



# FOX RUN

VINEYARDS

## 2019 Traminette

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

This relatively new grape shows aromas of fresh fruit salad, along with exotic tropical fruit notes. We recommend serving this wine lightly chilled as an aperitif.

### Harvest

#### Growing Conditions:

As with many growing seasons in the Finger Lakes, we encountered a wild amount of variability in 2019. Most memorable was a chilly and wet spring, with not enough sunlight and warmth to coax the grapevines out of their winter dormancy. Late bud break set things back further, until the warm, dry weather arrived in early July. But then - redemption: September was the warmest and driest in recent history. Our grapes responded accordingly, and now we have tanks, barrels and bottles full of some of the tastiest wine imaginable.

#### Soil Conditions:

Simmons Vineyards on Bluff Point, Keuka Lake - Established in 1998 with Hornell silt loam and manlius shaly silt loam.

**Harvest Date:** October 14, 2019

### The Winemaking

#### Vinification:

Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked and inoculated with our favorite yeast strain. Fermentation lasted two weeks, and the wine was left with a small amount of residual sweetness.

**Varietal Composition:** 100% Traminette

### The Wine

Residual Sugar: 1.8%

pH: 3.5

Acidity: 7.6 g/L

Alcohol: 11.8%

Bottling Date: July 8, 2020

Production: 922cases

Released: September 2020



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