

## 2018 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: 07/10/2019

Cases bottled: 54

Fermentation: Stainless Steel

French oak chips: Three months

Alcohol by volume: 11.4%

Labeled alcohol: 12%

Brix at harvest: 20

Residual sugar: 0.5%

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: 10/16/2018

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.