

GRAMERCY

2008

Rosé Wine

NORTH FORK OF LONG ISLAND



Attention to detail is essential to fine wine making.

Gramercy wines are made very traditionally with great care and meticulous attention to detail being key. The grapes are all hand picked and hand sorted.

GROWING NOTES:

After carefully hand harvesting the grapes they were instantly pressed followed by well settling the juice. The fermentation was done in a Stainless Steel tank at cool temperatures of max 64F. The wine was dry after 3 weeks and stayed on the fine lees for 2 months. The wine was filtered and bottled on the 30th of March 2009.

TASTING NOTES:

Bright Rose color. Beautiful, ripe strawberry and rose aromas fill the glass. Vibrant and fresh, this Rose is the perfect summer wine. The great balance of fruit and acidity with wonderful elegant richness make it also very food friendly. The ripe fruit combined with the mineral finish and fine acidity makes it a classic Rose.

WINEMAKERS NOTES:

Gramercy Rosé

Harvest Date: 9.29.08
Brix at Harvest: 20.0
0% Residual Sugar
100% Merlot
100% Stainless Steel Tank
Bottled On: 3.30.09
Case Production: 69 cases

"My goal is to express the vineyard, to be authentic to the vineyard. You have to realize the best quality of the fruit and highlight that; bring that forward and guide it into a character that becomes the style of Gramercy: that unique thing that no one else has."

- ROMAN ROTH

"I'm a big believer in terroir; the personality of a wine that comes from a sense of place, and at Gramercy we're maximizing the character of the grapes; trying to reveal and capture the essence of Merlot; and also bring out the special character of this unique piece of land."

- PETER GRISTINA