Gemini Bubbly Rose

Varietal - 100% Blaufrankisch
T.A. - 6.3 g/l - 0.63%
pH - 3.49
Residual Sugar - 0.48% - 4.8 g/l
Aging - 100% Stainless Steel

Sulfite - 41ppm free at bottling
Alcohol - 12.3%
V.A. - 0.38 g/l
Brix - Average 21.2
Malo-Lactic Fermentation - None

Winemaking

Sourced from the 50-year-old family-owned Heron Hill in the Finger Lakes on Keuka Lake. The Bubbly Rosé was directly pressed Blaufrankisch from three sites and blended as juice. Only the free run and very first press fractions were included in the Bubbly Rosé to have a pure fruit expression.

Cool fermented (peak of 59 degrees) for 23 days, the wine was then left alone until carbonated in the tank, racking, and bottling with no fining needed, keeping a fresh and vibrant bubbly.

Tasting Notes

Dry · Bubbly · Fresh
Raspberry · Strawberry · Watermelon

Ingredients

Grapes · Yeast
Minimal SO2 - *41ppm free at bottling*

Vegan Friendly · Low-Intervention
Solar-Powered · Sustainably Made

Certified Sustainable By Vine Balance