

Sunset Blush



Vintage: 2009

Size of Lot: 2800 cases

Components: 100% Steuben from Arborhurst Vineyard in the Lake Erie region.

Date Picked, Processed: October 8, 2009

Characteristics of Vintage: 2009 began warm with the suggestion of early bud break. In fact buds extended and were about to open then suddenly slowed down when things got cool and clammy early May - and then things finally pushed just as our first warm wet weather moved in. Overall, a cooler and wetter-than-average season. We pulled every trick in my book from thinning the crop and canopy multiple times to delaying harvest by almost 3 weeks for every variety. In the end we got some very nice components for our delicate whites and lighter reds, but I did not want to compromise the great run of big reds we have had in the cellar so I declassified all my late season varieties like Cabernet and Barbera.

Fermentation Temperature: 55° F - 58° F

Residual Sugar: + 5.3 degrees Brix

Total Acidity: 0.90

Alcohol: 12.0%

pH: 2.95

Finishing: Stainless steel fermented and finished.

Winemaker Notes: *Steuben is a red grape that we press off the skins quickly, like a white, in order to make this "blush" wine. Our goal is to present Steuben in its lightest, freshest and most delicate form. Thus it is fermented at low temperature and bottled early with a tad of residual CO2 (and sugar). This style is best consumed young!*

CHADDSFORD WINERY