

# BOUNDARY BREAKS

VINEYARD

## Boundary Breaks Rosé

### Our Goal for This Wine

The world has re-discovered Rosé in all of its many incarnations. Our Rosé is a yet another variation on the theme.

Rosé—like red wine—is made from red grapes. To make red wine, winemakers ferment the skins and the juice together. It can take weeks to completely ferment red wine, and during the time all the colors and tannins leach out of the skins and seeds to yield a dark-colored, often tannic red wine.

With Rosé, the juice and the red grapes skins are in contact for no more than a few hours. In this short period of time, only some of the color from the grape skins leaches into the juice. That gives the wine a pale, red or pink color and a light body with no detectible tannins. It is a light, fruity wine, made from red, rather than white, grapes.

Here at Boundary Breaks, we use the Cabernet Franc grape for our Rosé. It is the signature red grape of the Finger Lakes. It tolerates our cold winters and ripens well in our short growing season. For Rosé, we are looking to harvest our fruit when it has developed the ripe flavors that give it a distinctive character.

Our Rosé has a refreshingly crisp character, with cranberry and strawberry notes.

### Food Pairing

We believe Rosé pairs nicely with roasted poultry or fish. Its flavor profile will hold its own with many stronger-flavored foods that would not normally go well with Rosé. We have served it in November alongside roasted quail on a bed of spinach, and the combination is spectacular.

