

BOUNDARY BREAKS

DID YOU KNOW?

Rosé can be made with any red grape variety.

-- Rosé is a light, easy-to-consume and friendly wine.

-- Many different grape varieties can be used to make Rosé.

-- In the Finger Lakes, the most common varieties used to make Rosé are Cabernet Franc and Pinot Noir.

“Rosique” Rosé Bubbly 2024

WHAT MAKES ROSIQUE ROSÉ BUBBLY SPECIAL

- This Bubbly Dry Rosé is made with Cabernet Franc and Cabernet Sauvignon grapes that have been left on the skins long enough to give the wine a light, fruity color, body and flavor.
- We use a state-of-the-art process to add carbon dioxide to the wine following fermentation.
- The result is an affordable, pleasing sparkling wine suitable for any occasion.

2024 VINTAGE NOTES:

The 2024 vintage was an ideal vintage in many ways. We received the right amount of rain early in the season which was followed by a dry warm summer and an extended warm autumn with just the right amount of rain. It allowed our fruit to achieve desirable physiological ripeness which translates into great flavors in the wine.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 60% Cab Franc, 40% Cab Sauv

Harvest Date: Oct. 1, 2024

Brix at Harvest: 21.0

Winemaker: David Breeden & Chris Stamp

Fermentation: Stainless steel.

Alcohol: 12.5%

Residual Sugar: 0.7%

Titrateable Acidity: 7.7 g/l

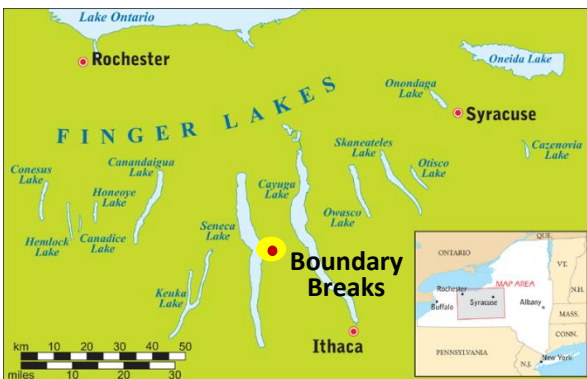
pH: 3.15

Bottling Date: April, 2024

Cases Produced: 150; **SRP:** \$19.95

SELLING POINTS: ROSÉ BUBBLY

Because this Dry Rosé made from Cab Franc and Cab Sauv, it has body and a complex flavor profile. It can be enjoyed year-round on any occasion calling for a sparkling wine.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.