

# 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, you will find Rosé made most often with Cab Franc, Pinot Noir and Blaufränkisch.

## Dry Rosé 2025

### WHAT MAKES DRY ROSÉ SPECIAL

- This 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.
- Cabernet Franc is one of the parent grapes of Cabernet Sauvignon, so this combination unites the two related varieties in a way that produces both fruit and structure.

### 2025 VINTAGE NOTES:

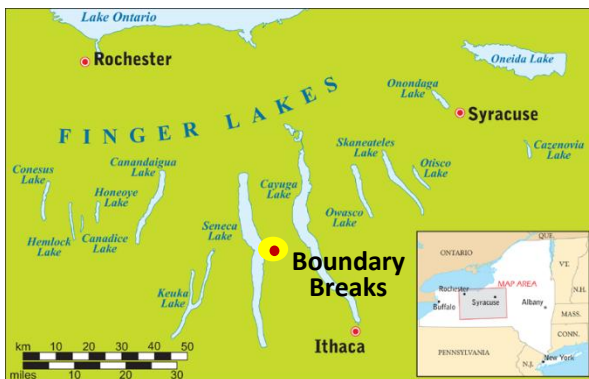
The 2025 vintage may have been the best vintage in the Finger Lakes in the last 25 years. There was a cool, rainy May which was then followed by a dry hot summer. We received more rain in August and then a long, warm autumn. Our fruit got extremely ripe with magnificent flavors.

### TECHNICAL NOTES

<b>Country:</b> USA	<b>Fermentation:</b> Stainless steel.
<b>Region:</b> New York	<b>Alcohol:</b> 13.0%
<b>AVA:</b> Finger Lakes	<b>Residual Sugar:</b> 0.6%
<b>Varietal:</b> 60% Cab Franc, 40% Cab Sauv	<b>Titrateable Acidity:</b> 8.1 g/l
<b>Harvest Date:</b> Oct. 9, 2025	<b>pH:</b> 3.26
<b>Brix at Harvest:</b> 22.0	<b>Bottling Date:</b> March, 2026
<b>Winemaker:</b> David Breeden	<b>Cases Produced:</b> 900; <b>SRP:</b> \$20.95

### SELLING POINTS: DRY ROSÉ

*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 as an ideal, lighter-weight pairing for most meals.*



**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.