

BARTENDER®

May 2017 E-Newsletter



Wine of the Month

Agness Wine Cellars

GENEVA, NY

Harvest was completed at three distinct stages – early season on October 8th, mid-season on October 16th and late harvest on October 28th timing typical for Seneca Lake. The combination of mechanical harvesting and hand-picking whole clusters, then removing the vine leaves prior to the grape de-stemming process allowed for clean skin contact ahead of pressing under ideal conditions to extract the fresh juice to create this premium wine.

The cold fermentation under precise temperature conditions, and three separate additions of early, mid and late harvest grapes with exacting amounts of yeast nutrition allowed healthy yeast and lees to direct the fermentation process to create the most favorable aroma and taste characteristics. Several essential steps including recirculation, or pump over provided necessary amounts of oxygen for the yeast to thrive, Racking and cold crashing before fermentation reached dry set the all natural residual sugar from the grapes. No additions or adjustments were necessary from tank to filtering and into the bottle – simply perfectly balanced finish.

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