

ANTHONY ROAD WINE COMPANY

LATE HARVEST VIGNOLES

A dessert-style wine. Rich, ripe fruit characters predominate on the nose & palate, with hints of honey. Enjoy with spicy foods, cheeses or dessert.



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SW/FFT

DRY



family friends passion

LATE HARVEST VIGNOLES

2019

The 2019 growing season started out cool and wet. Bud break and bloom were about 10 days behind normal. The late Spring and Summer were comfortable but many varieties needed a ripening push heading into September. A warm and dry September gave us the push necessary to ripen and harvest some exciting fruit.

Harvest dates October 5, 2019

DRY

Vinevard: Martini Family Vineyards

Winemaking Notes: Fruit was hand picked and field sorted for clusters with botrytis. Whole cluster pressed and fermented in stainless steel tank. The wine aged in tank for 10 months before bottling.

Bottling date: September 4, 2020

Tasting Notes: Aromas of apricot, peach, pineapple a clover honey. Flavors of pineapple, apricot, citrus and honey. For food pairings, this wine can straddles the li between rich and spicy foods, cheeses and desserts.

SEMI-SWEET

SWEET

SEMI-DRY

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ines	Tech Data		
	BRIX AT HARVEST	28	Brix
	RESIDUAL SUGAR	126	g/L
	РН		3.18
	TOTAL ACID	11.17	g/L
	ALCOHOL		9%
	CASES PRODUCED		79

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