

family friends passion

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ANTHONY ROAD
WINE COMPANY

VIGNOLES

Aromas & flavors of pineapple, apricot & peach. Rich fruit characters balanced by lovely acidity.



anthonyroadwine.com



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2024

The 2024 growing season in the Finger Lakes region was favorable, with warm, dry weather and well-timed rainfall. The winter was mild with little snow and transitioned into a mild Spring. Early bud break and significant heat accumulation throughout the season resulted in earlier ripening. Low disease pressure allowed the fruit to achieve full ripeness while maintaining vibrant acidity.

Harvest dates

September 13, 2024

Vineyard: Martini Family Vineyards, this vineyard block was established in 1974.

Winemaking Notes: The fruit was handpicked and then de-stemmed into the press. Juice was pressed into stainless steel tank and fermented with indigenous yeast. The fermentation lasted about two months until the wine was chilled down to arrest the fermentation at the desired balance point.

Bottling date: May 2025

Tasting Notes: Aromas and flavors of pineapple, apricot and peach. Lively acidity on the finish, makes for a lengthy finish and cleanses the palate.



Tech Data

BRIX AT HARVEST	23 Brix
RESIDUAL SUGAR	46 g/L
PH	3.33
TOTAL ACID	9.96 g/L
ALCOHOL	12.5%
CASES PRODUCED	100

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