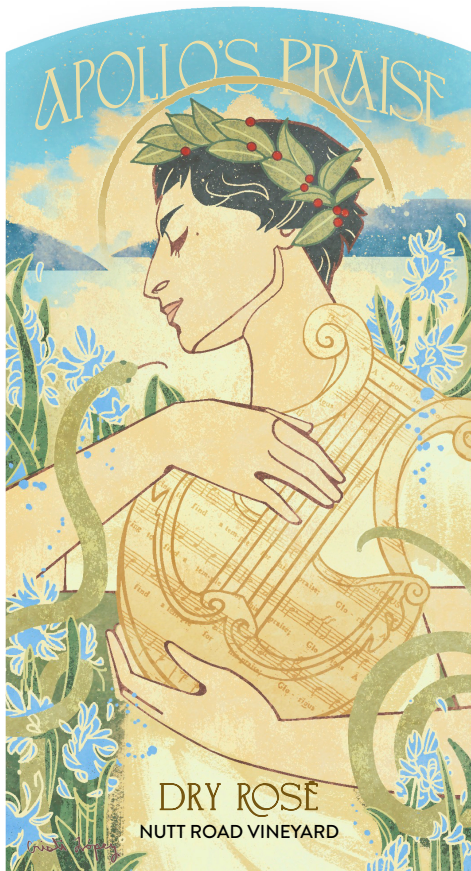


# APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /  
WANDERING TO FIND A TEMPLE / FOR HIS PRAISE!"

Harvest Date: October 3, 2024  
Vineyard: Nutt Road Vineyard; NW Seneca Lake  
Alcohol: 12.5%  
TA: 5.4 g/L  
RS: 2 g/L  
pH: 3.55  
Bottling Date: February 27th, 2025  
Cases Bottled: 419

SONG PAIRING: "My Kink Is Karma" by Chappell Roan

## 2024 DRY ROSÉ OF CABERNET FRANC

### OVERALL STYLE

If you are looking for a rosé that is light pink, light in flavor, and slightly sweet... this wine is not for you. Drawing more inspiration from Tavel than Provence, our Dry Rosé tends to the darker and more structured side with bramble fruit aromatics to complement its bigger body. While still enjoyable on its own, this is a Rosé that we hope has a place at the dining table all four seasons of the year.

### IN THE VINEYARD

Nutt Road Vineyard is a wonderful planting on the Dresden Bench, grown by Peter Martini of Anthony Road Wine Company, and a favorite of Kelby's to work with since his first ever rosé in 2013. Our connection with that fruit and how beautifully it is maintained was something we wanted to celebrate right from the first vintage of Apollo's Praise. Unsurprisingly, the fruit arrived perfectly ripe and clean, as it always does from this gentle east-facing slope and well exposed fruit zone.

### IN THE CELLAR

Crushed into a stainless steel tank, the fruit and juice were allowed to cold soak at 40F-45F for 72 hours prior to draining and pressing off. All the juice and pressings were combined together, resulting in an almost red color at the start of fermentation. A mix of very low rates of Rhone4600, GRE, and Vin13 yeasts resulted in a cold fermentation for aromatic development, but a steady fermentation that allowed it to finish before any risk of a spontaneous malolactic fermentation. The wine then rested on the fermentation lees until February 2025, when it was racked, pad filtered, and bottled.

### TASTING NOTES

This Rosé is equal parts generous and serious. Aromas of pomegranate, raspberry, and tomato jump out immediately, and lead to a densely structured midpalate - dare we say slightly tannic? - that is enrobed with generous berry and grapefruit flavors. A burst of apricot leads to a long finish that could be called mineral, but we would also (positively!) call slightly bitter. These contrasts make for a wine that is excellent with food or on its own; it keeps drawing you back for more.