



Kickapoo Creek
WINERY



2011 INFUSED ROSÉ Rory's Rosidae APPELLATION

Appellation

Illinois River Valley

Harvest Date

September 1 -
September 14, 2011

varietals

85 % Lacrosse
15 % Foch

Fermentation

Pomegranate

Release Date

January, 25 2012

Harvest Notes

With an early spring and even hot days lasting all summer, the grape harvest in the Central Region of Illinois was ideal. Early fall cooling may have contributed to a drawn out harvest taking over 3 month instead of the normal 2. Harvest dates were pushed back by 2 or more weeks in some areas.

Winemaking Notes

Lacrosse juice was fermented entirely in steel after pressing and 24 hours of cold settling to clarify the juice. The wine was inoculated with a strain of yeast designed for bringing out the floral and fruity characteristics of white wines and fermentation lasted about 10 days at cool temperatures.

Foch grapes were fermented on the skins after careful de-stemming so as not to crush the berries too much. Whole berry fermentation allows for a fruitier red wine that is able to be released earlier in the season. Fermentation lasted 5 days at high temperatures.

The wines were blended together in September based on staff tastings and preferences at a ratio of 85% Lacrosse and 15% Foch. Sugar was increased and Pomegranate infusion took place days before bottling.

Tasting Notes

A bottle of our Rory's Rosidae glows as if it really is one of the hundreds of seed pods inside the Pomegranate Berry. True to the wonderful fruit that goes into this grape, wine our Rosidae is tart and sweet at the same time, which makes for a refreshing treat.