2025 Suhru Wines Rosé

North Fork of Long Island

Wine Specs

Blend: Cabernet Franc blend comprised of: 54% Cabernet Franc, 18% Merlot, 16% La Crescent, 12% Lagrein

Harvest Date: September 2025

Malolactic Fermentation: 0%

Maturation: stainless steel

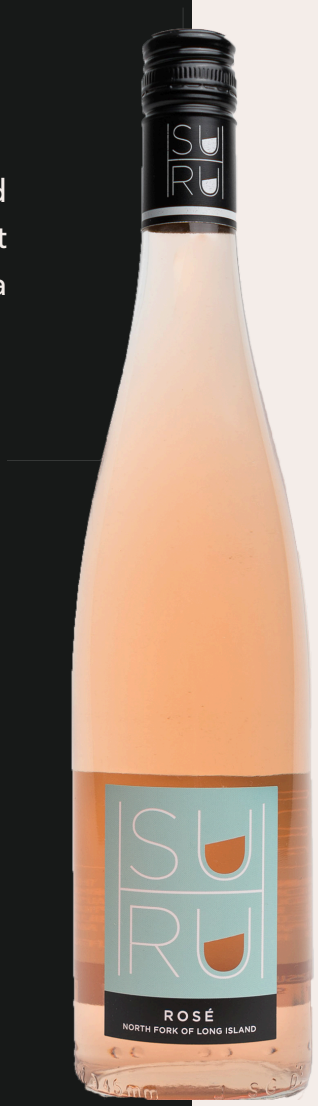
Bottling: April 2026

Alc/Vol: 11.6%

Acidity: 6.93 g/L

pH: 3.34

RS: 0 g/L



Wine Specs

Crafted in the Provençal style, this rosé displays a delicate salmon hue and enticing aromas of rose petal, grapefruit, and ripe nectarine. Bright citrus notes lead the palate, with lemon zest providing freshness before a silky, mouth-coating richness fills the mid-palate. Layers of white stone fruit and nectarine emerge through the finish, complemented by a lively streak of acidity that adds balance and energy. Cabernet Franc-based, this elegant rosé offers both freshness and texture, making it an exceptionally versatile wine that pairs beautifully with a wide range of dishes.

Winemaker's Notes

Our rosé is purposely made by harvesting the fruit a full 2-3 weeks earlier than we would for our red wines. After 6 hours of skin contact to extract a light salmon hue the fruit is pressed.

wholesale@suhruwines.com

(631)-734-1100

13050 Oregon Rd, P.O. Box 523

Cutchogue, NY 11935