



# Syrah 2022



Dried floral aromatics of rose petal and lavender are accompanied by black cherry, blackberry, and blueberry. Pepper and smoky tobacco round out our Syrah 2022.

**Appellation:** Finger Lakes  
**Vineyards:** Atwater Estate

## Wine Profile

**Harvest Date:** October 10, 2022

**Harvest Brix:** 21.6°

**Elevation:** 580-600 ft

**Soil Type:** Hudson Gravelly Silt Loam (70%), Lansing Gravelly Silt Loam (30%)

**Clone:** 877

**Blend:** 98% Syrah; 2% Gewürztraminer

**Acidity:** 7.2 g/L

**pH:** 3.67

**Residual Sugar:** 0.05% (0.5 g/L)

**ABV:** 12.1%

**Yeast:** Spontaneous (Pied de Cuve)

**Fermentation and Pressing:** Hand picked, sorted, and placed into open top bins where whole clusters were foot stomped during which a few gallons of our Pied de Cuve were placed into each bin. The amount of intact whole berries was estimated at 30%. After 15 days, the Syrah was pressed off and racked into neutral Hungarian and French oak barrels.

**Aging:** Nine months in neutral French and Hungarian oak barrels

**Malolactic Fermentation:** Yes

**Bottling:** August 15, 2023

**Production:** 92 Cases

**Wine Release Date:** February 15, 2024

## Vintage Notes

Although winter was fairly typical, we did have a few nights below -5°. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and was drier than normal. The summer season was generally hot and dry, with the region in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November.