



BIG BLEND 2013

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate Vineyards –Syrah, Cabernet Franc, Blaufränkisch Sawmill Creek - Merlot , Cabernet Sauvignon

HARVEST DATE: Syrah 10/21, Merlot 10/11, Cabernet Franc 10/22, Cabernet Sauvignon 10/29 Blau: 10/17

HARVEST BRIX: Syrah 21°, Merlot 21.5°, Cabernet Franc 23.1°, Cabernet Sauvignon 23.5 ° Blau 22°

GROWING CONDITIONS: The growing season in the Finger Lakes has been close to average in number of growing degree days. We managed to avoid any significant spring frost and it stayed cool for a long time. Heavy spring rains continued into June, July was hot and humid with temps reaching the triple digits. Through early August, the relatively dry weather had vineyards thriving. An inch of rain on Labor Day turned up the disease pressure but a spectacular September saved us by staying dry and sunny for most of the month keeping a lot of these early afflictions from being troublesome.

BLENDING INFORMATION: 43% Syrah, 29% Sauvignon 14% Merlot, 9% Cabernet Franc, 5% Blaufränkisch

PRODUCTION NOTE: Fermentation in open top bins with ICV-GRE yeast. Punched down three times daily. Pressed off dry after an 8-10 day fermentation. Blended in late June.

BARREL NOTES: Aged 8 1/2 months in American & Hungarian Oak.

ACIDITY: 6.1g/L **pH:** 3.62

RESIDUAL SUGAR: .2% **ALCOHOL:** 13%

BOTTLING DATE: July 27, 2014

TOTAL PRODUCTION: 502 cases

RELEASE DATE: Nov. 21, 2015

WINEMAKER'S NOTE: This racy blend is dubbed "Super Senecan" that is, a non-traditional blend of vinifera grapes, whereby the blend changes from year-to-year. The 2013 contains five varieties with Syrah, Cabernet Sauvignon leading the charge, two grapes that enjoy each other's company!

TASTING NOTES: Rich earthy tannins with deep black cherries and juicy mulberries jump right out of the glass in our highly anticipated 2013 release.

FOOD PAIRING SUGGESTIONS: Try this vintage with beef or lamb—roasted or grilled—or a hearty earthy mushroom risotto.

