



BLANC de BLANCS 2013 CHARDONNAY "BRUT NATURE"

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: 9/10/2013 **HARVEST BRIX:** 18.2°

GROWING CONDITIONS: The growing season was close to average in number of growing degree days. We avoided any significant spring frost. 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 in some vineyards but a spectacular September saved us by staying dry and sunny for most of the month.

BLENDING INFORMATION: 100% Chardonnay **ACIDITY:** 9.6g/l

pH: 3.01 **RESIDUAL SUGAR:** .2% **ALCOHOL:** 12%

BOTTLING DATE: 7/11/14 **DISGORGING DATE:** 12/16/15

DOSAGE DATE: N/A **RELEASE DATE:** 6/3/16 **PRODUCTION:** 210 cases

WINEMAKERS NOTES: Hand-harvested, estate grown Chardonnay was 90% whole cluster pressed and 10% skin fermented. The secondary fermentation was inoculated with DV10 and allowed to mature on yeast lees for 18 months before disgorging contributing to the wine's delicate, opulent bubbles. Sample trials done in Dec. 2015 showed the wine to be balanced and refreshing so we opted out of any additional sugar dosage treatment. The term for this is "Brut Nature" or "Zero Dosage" denoting the very driest style of sparkling wines with less than three grams of residual sugar per liter of wine.

TASTING NOTES: Huge floral aromas linger with honeysuckle and rose. Layered, bright flavors of peach and kiwi give way to a citrusy finish.

FOOD PAIRINGS: Pan seared scallops with grapes and almonds or arugula salad with goat cheese and prosciutto. In fact, this style is so versatile it pairs with almost any food. Enjoy!

Atwater Vineyards & Winery 5055 Route 414 Burdett NY 14818 800-331-7323 atwatervineyards.com

