

Atwater

ESTATE VINEYARDS



SWEET NIAGARA (non vintage 2014)

THE LABEL: Our labels are inspired by vintage wooden fruit crates. Colorful and bright paper labels have been used to identify products since the early 1880s. Introduced to America by European artists, this profession became known as lithography, the first commercial art. The goal was easy: catch the customer's eye. As the fruit market grew larger each season, immense competition at the local markets erupted. Orchard and vineyard owners used this new concept of lithography to bring attention to their fruit.

VINEYARDS: LKF Rock Stream
HARVEST DATE: 9/16/13
HARVEST BRIX: 14°
BLENDING INFORMATION:
90% Niagara, 10% Cayuga
FERMENTATION: 100% Stainless
RESIDUAL SUGAR: 5.5%
ACIDITY: 9.15 g/L pH: 2.99
ALC. BY VOLUME: 11.7%

Gushing forth a
name well known,
A New York legend
quite well grown.
Enticing body and
aromatic clues,
Lead fans to appreciate
this vineyard dew.

GRAPE BACKGROUND: Niagara grapes are a variety of the North American native grape species *Vitis labrusca* (Fox Grape). In 1868 two grape growers from Niagara County, N.Y. tried cross breeding the Concord grape with the white Cassady grape. It was a success and today Niagara is the leading American green grape. Used in juice, jams and wines, they exhibit the "foxy" or pungent grapey quality typical of any variety with a predominantly *labrusca* background.

TASTING NOTES: This racy wine is reminiscent of the fresh picked table grapes. Sweet, but not over the top, juicy with just the right amount of crispness and tang. Serve well-chilled; try with your favorite picnic lunch, chicken salad, or sharp New York Cheddar & nuts.

