



VIDAL BLANC 2014

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate Vineyards—Vidal; Acreage - 4, planted 1982
Sawmill Creek—Cayuga

HARVEST DATE: Vidal October 23, 2014 Cayuga September 12, 2014

HARVEST BRIX: Vidal 20° Cayuga 17°

GROWING CONDITIONS: The growing degree days for the season were in line with the long-term average of a typical vintage in the Finger Lakes. A harsh winter hung on into April. We were spared bud damage directly due to our vineyard location. It was a cool spring, thus holding bud break back until early May. The summer had some warm stretches but was mostly cool with lower humidity than in recent summers. July was wetter than normal but most importantly, August thru October saw below average rainfall with many dry, sunny days. The lower disease pressure throughout harvest allowed the grapes time to catch up and finish maturing before the first frost.

BLENDING INFORMATION: 90% Vidal Blanc, 10% Cayuga

STAINLESS/OAK %: 100% Stainless steel fermentation

ACIDITY: 11.5 G/L **pH:** 3.14 **RESIDUAL SUGAR:** .5% **ALCOHOL:** 11.5%

BOTTLING DATE: May 12, 2015 - 401 cases **RELEASE DATE:** July 15, 2016

WINE BACKGROUND: Vidal is a white, French hybrid grape developed in the 1930's by *Jean Louis Vidal* for potential use in cognac. Bred for it's winter hardiness, it has become rare in France and is no longer an "authorized" variety. Introduced to Canadian soils in the late 1940's by *Adhemar de Chaunac*, Vidal proved itself tough enough to withstand the climate and it's popularity spread to the Niagara Peninsula and the Finger Lakes Region. The high, natural acidity makes it ideal for a wide range of styles from off-dry to sweet Late Harvest and luscious Ice Wines.

TASTING NOTES: Crisp and dry, this dynamic wine is a favorite on our farm. Boasting bright natural acidity with bold flavors of ripe peach and pineapple it is wonderfully versatile and well rounded. This wine is a lovely partner with seafood, spicy cuisine and sharp cheeses.

