



BIG BLEND 2014

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: Cabernet Sauvignon 10/30 Blaufränkisch 10/17
Syrah 10/28, Cabernet Franc 10/29,

HARVEST BRIX: Cabernet Sauvignon 21.4 ° Blaufränkisch 21.2°
Syrah 21.4° Cabernet Franc 20.6°

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: 40% Cabernet Sauvignon, 27% Blaufränkisch
20% Syrah, 13% Cabernet Franc

PRODUCTION NOTE: Fermented separately in open top bins with ICV-GRE yeast. Punched down three times daily. Pressed off at dryness after an 8-10 day fermentation. Settled overnight racked to barrels for aging. Blended in late June.

BARREL NOTES: Aged 9 months in neutral American & Hungarian Oak.

ACIDITY: 6.3g/L **pH:** 3.78

RESIDUAL SUGAR: .4% **ALCOHOL:** 13%

BOTTLING DATE: July 27, 2014 **PRODUCTION:** 361cs

RELEASE DATE: May 27, 2017

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 2014 contains four varieties with Cabernet Sauvignon and Blaufränkisch leading the charge, two grapes that enjoy each other's company!

TASTING NOTES: Bright and lean upfront with rich earthy tannins that mingle with raspberry and strawberry notes. Smoky cedar and black peppercorn on the palate, the wine finishes with a lengthy, spicy finish.

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

