



## BLAUFRÄNKISCH 2014

**APPELLATION:** Seneca Lake, Finger Lakes

**HARVEST DATE:** October 17, 2014 **HARVEST BRIX:** 21.2° **VINEYARDS:** Atwater

**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:** 100% Blaufränkisch

**OAK AGING:** 9 months in neutral oak, 60% Hungarian, 40% American

**RESIDUAL SUGAR:** .1 % **ACIDITY:** 5.85 g/L TA **pH:** 3.69 **ALC.:** 13%

**BOTTLING DATE:** August 27, 2015 **PRODUCTION:** 118 cases

**WINE RELEASE:** June 17, 2017

**VINEYARD DESIGNATION:** Blaufränkisch was planted in the summer of 2006 in our lower north vineyards for a total of .7 acres or ten rows of grapes. MOFFETT BLOCK was chosen as a single vineyard designation to honor Bill Moffett who first planted wine-growing grapes on this farm back in the 1970's. Additional plantings were made on the South farm in spring of 2014 to double our production for the future.

**WINEMAKER'S NOTES:** 10% whole cluster in fermentation with yeast ICV-GRE, pressed off at 2% settled & barrel aged. Racked out on 8/13/15.

**TASTING NOTES:** Blaufränkisch, German for blue "fränkisch" is a dark-skinned beauty native to Central Europe, a natural fit for the Finger Lakes microclimate. Aromas of violet and soft leather merge with blackberry and bittersweet coca.

**FOOD PAIRING:** Savor with grilled eggplant or lamb kabob or barbecued beef ribs. Aged and pungent cheeses.

