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## PÉTILLANT NATUREL 2016 CHARDONNAY & RIESLING

**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate Vineyards

**HARVEST DATE:** 9/13/2016 **HARVEST BRIX:** 20.0°

**GROWING CONDITIONS:** After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. Our vineyards had excellent yields with normal berry size.

**BLENDING INFORMATION:** 50% Chardonnay, 50% Riesling

**ACIDITY:** 7.2g/l **pH:** 3.19 **RS:** Variable % **ALCOHOL:** 10.5%

**BOTTLING DATE:** 9/30/2016 **DISGORGING DATE:** 1/15/2017

**RELEASE DATE:** 6/30/2017 **PRODUCTION:** 20 cases

**WINEMAKERS NOTES:** Light, natural, and fizzy, Pétillant Naturel, or Pét-Nat, for short is a spritzly sparkler that dates back pre-Champagne. Hand-harvested, estate grown Chardonnay and Riesling was 100% whole cluster pressed and fermented together using a house grown starter culture. At 1.6 brix the wine was bottled unfiltered and allowed to finish fermentation in bottle for carbonation. After 3 months, the bottles were riddled and disgorged to remove sediments and recapped. No sulfur was added. Some sediment is expected and residual sugar and alcohol can vary by bottle in this wine style.

**TASTING NOTES:** Aromas of lemon, apple and honeysuckle with bright flavors of citrus, apple and pear. Pét-Nats have a light and fizzy mouthfeel and are generally low in alcohol.

