



STONE BRIDGE RED

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: Maréchal Foch 9/12/16, Chancellor 10/4/16

HARVEST BRIX: Maréchal Foch 25°, Chancellor 20.5°

BLENDING INFORMATION: 50% Maréchal Foch, 50% Chancellor

TIME IN OAK: Aged eight months in neutral American oak.

ACIDITY: 6.2g/L **pH:** 3.71 **RESIDUAL SUGAR:** 1.1% **ALCOHOL:** 13%

BOTTLING DATE: August 17, 2017 **PRODUCTION:** 274 cases

RELEASE DATE: December 2017

WINE BACKGROUND: This wine combines the vintner's choice of red grapes each year into a signature dry red blend. This release is very dark-colored, inky purple with heavy body due to the characteristics of two French-American hybrid grapes grown on our farm. Maréchal Foch, often simply referred to as "Foch", and Chancellor are vigorous varieties with good winter hardiness. Well suited to cold-climate regions in Canada's Niagara Peninsula, Nova Scotia and areas of the northern Midwest, they are a bit rare in New York's Finger Lakes. These hybrids are sometimes used for blending into other reds to increase complexity.

TASTING NOTES: Aromas of dark fruit, black plums and lightly herbaceous. Soft tannins on the palate with ripe jammy flavors. The plush fruits are nicely balanced by smoky, leathery, earthy components with a slightly tart finish.

ADDITIONAL NOTE: Our label is based on "Cornett's Stone Bridge" located on the original road racing circuit that started in Watkins Glen, NY in 1948. A portion of every bottle sold will be donated to the International Motor Racing Research Center in Watkins Glen.

