



## SYRAH 2015

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** Atwater Estate Vineyards

**HARVEST DATE:** October 8, 2015

**HARVEST BRIX:** 21.1°

**GROWING CONDITIONS:** February went on the record as the coldest in central NY and winter passed slowly into a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

**BLENDING INFORMATION:** 96% Syrah 4% Big Blend

**TIME IN OAK:** 9 months Hungarian oak  
a blend of new and neutral barrels

**ACIDITY:** 6.59 G/L **pH:** 3.86 **RESIDUAL SUGAR:** .1 % **ALC:** 13%

**BOTTLING DATE:** August 24, 2016 **TOTAL PRODUCTION:** 67 cases

**RELEASE DATE:** October 24, 2017

**WINE BACKGROUND:** Native to France's Rhone Valley, Syrah has found a home on the shale covered hillsides of Seneca Lake.

**WINEMAKER'S NOTES:** Pressed off on October 19th at dryness. Fermented in one ton open top bins, punched downs three times a day. Barrel aged, no racking, monthly topping, filtered before bottling.

**TASTING NOTES:** An elegant wine brimming with dark fruit, spice and earth. With a velvety palate of mulberry, pepper and mocha.

**FOOD PAIRING SUGGESTIONS:** This dry Syrah will complement grilled eggplant, a hearty beef stew, or a classic French cassoulet of pork sausages and duck.

