

## BIG BLEND 2018

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

### WINE PROFILE

**Harvest Date:** October 24, 2018    **Harvest Brix:** 19.8° (CS)  
**Harvest Date:** October 17, 2018    **Harvest Brix:** 18.6° (Syrah)  
**Harvest Date:** October 8, 2018    **Harvest Brix:** 19.6° (M)  
**Blend:** Cabernet Sauvignon 40%, Syrah 35%, Merlot 25%  
**Acidity:** 5.9 g/L    **pH:** 3.72  
**Residual Sugar:** 0.12%    **ABV:** 12.6%  
**Bottling Date:** July 30, 2020    **Production:** 496 CASES  
**Wine Release Date:** December 31, 2020

### VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflected the high quality for which we're known.

### WINEMAKER'S NOTES

Fermented separately in open-top bins for an average of ten days. Aged separately for twenty-one months in French and American oak barrels and blended prior to bottling.

### TASTING NOTES

Smoky and peppery upfront that mingles with sour cherry and plum. Fine gentle tannins, cedar, and molasses round out the wine and extend the finish.

