

BLAUFRÄNKISCH 2017



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

WINE PROFILE

Harvest Date: October 4, 2017 **Harvest Brix:** 19.1°

Elevation: 590 ft.

Soil Type: N 70% Hudson; S 30% Lansing

Blend: 90% Blaufränkisch; 10% Cabernet Franc

Acidity: 6.0 g/L **pH:** 3.51

Residual Sugar: 0.09% **ABV:** 13.4%

Bottling Date: September 4, 2018 **Production:** 357 CASES

Wine Release Date: July 10, 2020

VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

WINEMAKER'S NOTES

Fermented in open-top bins for 8 days. Aged in American and Hungarian oak barrels for nine months.

TASTING NOTES

Aromas of chocolate merge into smooth silky tannins on the palate with favors of maraschino cherry and a caramel toffee finish.

FOOD PAIRING

Savor with grilled eggplant, lamb kabob, or barbecued beef ribs.

