

CABERNET-MERLOT 2017



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

WINE PROFILE

Harvest Date: November 1, 2017 (CS) **Harvest Brix:** 22.6°

Harvest Date: October 4, 2017 (M) **Harvest Brix:** 22.8°

Blend: 55% Cabernet Sauvignon, 45% Merlot

Acidity: 5.9 g/L **pH:** 3.61

Residual Sugar: 0.05% **ABV:** 13.1%

Bottling Date: September 4 & 5, 2018 **Production:** 411 CASES

Wine Release Date: July 24, 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

Machine harvested and hand sorted. Both 85% destemmed and 15% whole cluster and fermented separately in one-ton open-topped bins, Cabernet Sauvignon for thirteen days and Merlot for eight days. Aged in American and French oak barrels for nine and a half months.

TASTING NOTES

The beautiful ruby color and lightly smoky aroma give way to ripe red berry jam and plum flavors while a smooth finish provides hints of bittersweet cocoa.

FOOD PAIRING

Pair with char-grilled steaks, braised roasts, or grilled vegetables.

