

Atwater

ESTATE VINEYARDS



BUBBLE PINOT NOIR ROSÉ

APPELLATION: Seneca Lake, Finger Lakes **VINEYARDS:** Atwater Estate Vineyards
HARVEST DATE: 9/24/13 **HARVEST BRIX:** 20.5° PINOT NOIR, CAB FRANC
23.1° CAYUGA 17.2°

GROWING CONDITIONS: The 2013 growing season in the Finger Lakes has been close to average in number of growing degree days. We managed to avoid any significant spring frost and it stayed cool for a long time. Heavy spring rains continued into June, July was hot and humid with temps reaching the triple digits. Through early August, the relatively dry weather had vineyards thriving. An inch of rain on Labor Day turned up the disease pressure in some vineyards but a spectacular September saved us by staying dry and sunny for most of the month keeping a lot of these early afflictions from being troublesome. The overall impression was; healthy yields of fruit, nice flavors and good acidity levels.

BLENDING INFORMATION: 75% Pinot Noir, 15% Cabernet Franc, 10% Cayuga
FERMENTATION: 100% stainless, forced carbonation @ Bellwether Cidery
ACIDITY: 7.6 g/L **pH:** 3.42 **R.S.:** .8% **ALC BY VOL:** 11.4%
BOTTLING DATE: August 22, 2014 **TOTAL PRODUCTION:** 318 cases
RELEASE DATE: September 12, 2014

WINEMAKING NOTES: Hand harvested and crushed into bins for a 24 hour soak. The cherry colored juice was cold settled, racked and inoculated with W15 yeast. After alcoholic fermentation was completed, malolactic culture was added to round out the mouth feel. Before bottling it was pad filtered, gentle carbonation was achieved with CO₂ and crown cap was applied.

TASTING NOTES: This perfectly balanced rosé Pinot Noir bubbles forth with expressive notes of strawberry and a delicious dry, cranberry finish making an ideal aperitif or Bellini cocktail mixer.

FOOD PAIRING SUGGESTIONS: Dry rosés are a naturally versatile wine. Try with party hors d'oeuvres and seafood canapés. Also, perfect with a cheese platter and fresh fruit.

