



## CABERNET SAUVIGNON-SYRAH 2014

**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate Vineyards  
**HARVEST DATE:** CS Oct. 30, 2014 SYRAH Oct. 28, 2014  
**HARVEST BRIX:** CS 21.4°; SYRAH 21.4°

**GROWING CONDITIONS:** The growing degree days for the season were in line with the long-term average of a typical vintage in the Finger Lakes. A harsh winter hung on into April. The summer had some warm stretches but was mostly cool with lower humidity than in recent summers. July was wetter than normal but most importantly, August thru October saw below average rainfall with many dry, sunny days.

**BLENDING INFORMATION:** 60% Cabernet Sauvignon 40% Syrah  
**OAK:** Cabernet Sauvignon in American, Syrah in Hungarian for 9 months mostly neutral barrels with 20% being new  
**ACIDITY:** 6.37 G/L **pH:** 3.81 **RESIDUAL SUGAR:** .1% **ALCOHOL:** 13%  
**BOTTLING DATE:** August 27, 2015 **TOTAL PRODUCTION:** 114 cases  
**RELEASE DATE:** October 14, 2016

**WINEMAKER'S NOTES:** A Bordeaux/Rhône style. The grapes used in this blend are associated with two regions in southern France; Bordeaux (Cabernet Sauvignon) and (Syrah) the Red Rhône Valley. They are growing very well side by side right here in our vineyards. Hand-harvested and fermented separately in open top bins using GRE yeast, the wines were transferred to our barrel cellar. Blending trials were done just before bottling.

**TASTING NOTES:** The dark fruit and tannic grip of Cabernet Sauvignon joins the rich texture and earthiness of Syrah. Aromas of black cherry with pleasing flavors of ripe blackberry, mint, mocha and black pepper.

**FOOD PAIRINGS:** Gourmet burgers, lamb gyros, mellow blue cheese, grilled eggplant.

