

# Atwater

ESTATE VINEYARDS



## CHARDONNAY 2014

**APPELLATION:** Seneca Lake

**HARVEST DATE:** October 14, 2014 **HARVEST BRIX:** 22°

**VINEYARDS:** Atwater Estate Vineyards

**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. We were spared bud damage directly due to our vineyard location. It was a cool spring, thus holding bud break back until early May. 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. The lower disease pressure throughout harvest allowed the grapes time to catch up and finish maturing before the first frost.

**BLENDING INFORMATION:** 100% Chardonnay

**RESIDUAL SUGAR:** 0.2% **ACIDITY:** 7.58 g/L TA **pH:** 3.66 **ALC.:** 13.1%

**BOTTLING DATE:** July 28, 2015 **PRODUCTION:** 394 cases

**WINE RELEASE DATE:** May 20, 2015

**WINE BACKGROUND:** Located just above the lake's shoreline, our thirty-six year old Chardonnay vines provide us with pristine, elegant fruit. Both skin and barrel fermented lots were aged in neutral French Oak for 8 months. A blend of 3 yeast strains: D21, D47 and QA23 were used.

**TASTING NOTES:** Choosing to ferment 26% on its skins, 23% in oak and 51% in stainless steel, created layered texture with deep flavors of golden apple and vanilla bean. Pair this vintage with roast chicken or cream-based pastas.

