

BLAUFRÄNKISCH 2016



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

WINE PROFILE

Harvest Date: September 28, 2016 **Harvest Brix:** 20.2°

Elevation: 590 ft.

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

Blend: 100% Blaufränkisch

Acidity: 6.2g/L **pH:** 3.57

Residual Sugar: 0.1% **ABV:** 13.4%

Bottling Date: August 24, 2017 **Production:** 288 CASES

Wine Release Date: May 3, 2019

VINTAGE NOTES

After a mild winter with little snowfall and an uneventful spring, we had only one inch or less of recorded rain in both June and July and were classified as being under “extreme drought” by the U.S. Drought Monitor. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure which resulted in a very clean crop. These conditions also accelerated the ripening process. Overall, our vineyards produced berries of normal size with high sugars and low acids which yielded excellent reds with good concentration and ripe tannins.

WINEMAKER’S NOTES

Hand-harvested, hand-sorted, 15% whole cluster fermented in open-top bins for 8 days. Aged in American and Hungarian oak barrels for ten 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.

