

BUBBLE PINOT NOIR ROSÉ 2019



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

WINE PROFILE

Harvest Date: September 25, 2019 **Harvest Brix:** 20.2°

Blend: 95% Pinot Noir, 5% Blaufränkisch

Acidity: 8.9 g/L **pH:** 3.34

Residual Sugar: 0.1% **ABV:** 12.6%

Bottling Date: February 20, 2020 **Production:** 301 CASES

Wine Release Date:

VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflected the high quality for which we're known.

WINEMAKER'S NOTES

Machine harvested and crushed into bins for a 6 hour skin-contact soak and then pressed. The pale peach colored juice was cold settled, racked and inoculated with VIN13 yeast. After alcoholic fermentation was completed, the wine was racked and blended with 5% Blaufränkisch, then force carbonated prior to bottling.

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.

