



CHARDONNAY 2016

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

WINE PROFILE

Harvest Date: September 16, 2016 **Harvest Brix:** 20.8°

Elevation: 550-580 ft.

Soil Type: NE 30% Hudson; NW 20% Schoharie; S 50% Lansing

Blend: 100% Chardonnay

Acidity: 7.16 g/L **pH:** 3.38

Residual Sugar: 0.2% **ABV:** 13.2%

Bottling Date: August 11, 2017 **Production:** 288 CASES

Wine Release Date: TBA

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.

WINEMAKER’S NOTES

Forty-two percent tank fermented, 33% skin-fermented for 14 days in open-top bins and 11% barrel fermented. Skin-fermented and barrel-fermented lots completed malolactic fermentation and were aged in neutral French oak barrels for eight months. Final blend assembled on July 31, 2017.

TASTING NOTES

Our chardonnay exhibits layered texture with deep flavors of Macintosh apple, vanilla crème, and tangerine.

FOOD PAIRING

Pair this vintage with roast chicken, cream-based pastas, or vegetable terrine.

