

DRY ROSÉ OF BLAUFRÄNKISCH 2019



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

WINE PROFILE

Harvest Date: October 18, 2019 **Harvest Brix:** 21.4°

Elevation: 630-650 ft **Clone:** N/A

Soil Type: Lansing Gravelly Silt Loam

Blend: 100% Blaufränkisch

Acidity: 6.7 g/L **pH:** 3.62

Residual Sugar: 0.1% **ABV:** 13.1%

Bottling Date: February 19, 2020 **Production:** 171 Cases

Wine Release Date: TBA

VINTAGE NOTES

The 2019 growing season was technically a “cooler year” with around 2400 growing degree days, just shy of the 2500 GDD average. Although Winter was fairly cold, without too many nights below zero significant winter injury was not an issue. Spring was chilly, but the cool temperatures prevailed late into the season which delayed bud break and bloom. While summer provided ample sunshine and moderate rainfall, there was not enough warmth in July and August to catch up. Once again, September came to the rescue by staying dry and warm with little rain and humidity. This scenario allowed the grapes to hang on the vines a bit longer into the season which raised sugars and reduced the stubbornly high acid levels. Look to the 2019 wines to show vibrant freshness, excellent balance, and mouthfeel.

WINEMAKER'S NOTES

Sourced from Atwater's youngest Blaufränkisch vineyard, the grapes were quickly pressed with six hour skin contact then 89% were fermented in stainless steel while, 11% were barrel fermented.

TASTING NOTES

The beautiful bright pink color in the glass leads to black cherry aromas with jammy strawberry and ripe, red fruit flavors.

