

PÉTILLANT NATUREL 2019



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

WINE PROFILE

Harvest Date: Harvest **Brix:** 19.8°

Blend: 65% Riesling, 35% Gewürztraminer

Acidity: 5.45 g/L **pH:** 3.34

Residual Sugar: Variable % **ABV:** 11.4%

Bottling Date: December 2, 2019 **Production:** 45 CASES

Wine Release Date: April 10, 2020

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

Hand-harvested, estate grown Riesling and Gewurztraminer were whole-cluster pressed together in our wood basket press and fermented using a *pie de cuve* of indigenous yeasts. At 1.6 brix, the wine was bottled unfiltered and allowed to finish fermentation for carbonation. No sulfur was added and the wine has been left on its lees. Sediment is expected and residual sugar and alcohol will vary by bottle in this wine style. Chill to 38 to 40°F prior to serving.

TASTING NOTES

Light, natural, and fizzy, *Pétillant Naturels*, or Pét-Nats, have a refreshing, spontaneous style.

