



STONE BRIDGE WHITE

NON-VINTAGE

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

WINE PROFILE

Harvest Date: October 26, 2017 (V) **Harvest Brix:** 20°
Harvest Date: September 18, 2017 (C) **Harvest Brix:** 16.2°
Blend: 6% Vidal Blanc, 33% Cayuga
Acidity: 8.8 g/L **pH:** 3.29
Residual Sugar: 12% **ABV:** 12.4%
Bottling Date: June 21, 2018 **Production:** 298 CASES

VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

WINEMAKER'S NOTES

This wine combines the vintner's choice of white grapes into a signature dry white blend fermented in stainless steel tanks to preserve its fruity character.

TASTING NOTES

This medium-dry, white wine shines brightly with ripe tangerine, nectarine and thyme on the nose. The taste is juicy and pliant with a hint of minerality framing the citrus and stone fruit flavors.

NOTE

Our label is based on "Cornett's Stone Bridge" located on the original road racing circuit that started in Watkins Glen, NY in 1948. A portion of every bottle sold will be donated to the International Motor Racing Research Center in Watkins Glen.

