



## BLAUFRÄNKISCH 2015

**APPELLATION:** Seneca Lake, Finger Lakes

**HARVEST DATE:** September 27, 2015 **HARVEST BRIX:** 21.2° **VINEYARDS:** Atwater

**GROWING CONDITIONS:** February went on the record as the coldest in central NY and winter passed slowly followed by a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

**BLENDING INFORMATION:** 100% Blaufränkisch

**OAK AGING:** 9 months in new (10%) and neutral Hungarian Oak

**RESIDUAL SUGAR:** .2 % **ACIDITY:** 6.95 g/L TA **pH:** 3.65 **ALC.:** 13%

**BOTTLING DATE:** August 18, 2016 **PRODUCTION:** 68 cases

**WINE RELEASE:** July 13, 2018

**VINEYARD DESIGNATION:** Blaufränkisch was planted in the summer of 2006 in our lower north vineyards for a total of .07 acres and ten rows of grapes. MOFFETT BLOCK was chosen as a single vineyard designation to honor Bill Moffett who first planted wine-growing grapes on this farm back in the 1970's. Additional plantings were made on the South farm in spring of 2014 to double our production for the future.

**WINEMAKER'S NOTES:** The must received 1g/l tartaric acid. Traditional open top fermentation punch downs for 8 days. Barrel aged and blended on August 1st. Only rough filtered into bottle.

**TASTING NOTES:** Blaufränkisch, German for blue "fränkisch" is a dark-skinned beauty native to Central Europe, a natural fit for the Finger Lakes microclimate. Aromas of violet and soft leather merge with blackberry and bittersweet coca.

**FOOD PAIRING:** Savor with grilled eggplant or lamb kabob or barbecued beef ribs.

