



## BLAUFRÄNKISCH 2016

**APPELLATION:** Seneca Lake, Finger Lakes

**HARVEST DATE:** September 28, 2016 **HARVEST BRIX:** 20.2° **VINEYARDS:** Atwater

**GROWING CONDITIONS:** After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. Our vineyards had excellent yields with normal berry size.

**BLENDING INFORMATION:** 100% Blaufränkisch

**OAK AGING:** 9 months in Hungarian Oak and neutral American Oak

**RESIDUAL SUGAR:** .1 % **ACIDITY:** 6.2 g/L TA **pH:** 3.57 **ALC.:** 13.4%

**BOTTLING DATE:** August 24, 2017 **PRODUCTION:** 288 cases

**WINE RELEASE:** May 3, 2019

**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 1.5g/l tartaric acid. Then traditional open top fermentation punch downs for 8 days including 15% whole cluster. Barrel aged then blended on August 4th. Only rough filtered before bottling.

**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 chocolate merge into smooth silky tannins on the palate with favors of maraschino cherry, and a caramel toffee finish.

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

