



BUBBLE PINOT NOIR ROSÉ (non-vintage)

APPELLATION: Seneca Lake, Finger Lakes **VINEYARDS:** Atwater Estate Vineyards

HARVEST DATE: 9/21/18 **HARVEST BRIX:** 19.4°

GROWING CONDITIONS: The 2018 winter was not particularly severe with most nights staying above zero and only minor amounts of bud mortality reported. April was quite cool which kept the buds tight but a warm May ushered in bud break and a new growing season. June was fairly typical but overall conditions through July were quite dry, in fact for a few weeks the region was under a low-level drought warming. August was very warm and humid with overnight lows way above average and on August 14th-15th the southeast corner of Seneca Lake received over 11 inches of rainfall, causing widespread damage. The wet weather continued straight through September and October with hardly a meaningful reprieve. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years.

BLENDING INFORMATION: 95% Pinot Noir, 5% Blaufränkisch

FERMENTATION: 100% stainless, forced carbonation @ Lakewood Vineyards

ACIDITY: 7.0 g/L **pH:** 3.44 **R.S.:** .3% **ALC BY VOL:** 12.5%

BOTTLING DATE: March 21, 2019 **TOTAL PRODUCTION:** 352 cases

RELEASE DATE: April 1, 2019

WINEMAKING NOTES: Machine harvested and crushed into bins for a 4 hour skin-contact soak and then pressed. The pale peach colored juice was cold settled, racked and inoculated with VIN13 yeast. After alcoholic fermentation was completed, the wine was racked and blended with 5% Blaufränkisch. Before bottling it was pad filtered, carbonated with CO₂ to 3.57 atmospheres and Stelvin cap applied.

TASTING NOTES: This perfectly balanced rosé Pinot Noir bubbles forth with expressive notes of strawberry and a delicious dry, cranberry finish making an ideal aperitif.

FOOD PAIRING SUGGESTIONS: Dry Rosé with bubbles brings a crisp, fun and tangy flavor profile to your table. Great with classic quiche Lorraine, light salads, smoked salmon, goat cheeses, dry salami, and fig spreads. Delicious with buttered popcorn.

