



BIG BLEND 2016

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

WINE PROFILE

Harvest Date: October 17, 2016 **Harvest Brix:** 22° (CS)
Harvest Date: September 28, 2016 **Harvest Brix:** 20.2° (Blau)
Harvest Date: October 5, 2016 **Harvest Brix:** 22.4° (Syrah)
Harvest Date: October 6, 2016 **Harvest Brix:** 21.8° (CF)
Harvest Date: September 28, 2016 **Harvest Brix:** 24.2° (M)
Blend: Cabernet Sauvignon 34%, Blaufränkisch 23%, Syrah 23%, Cabernet Franc 15%, Merlot 5%
Acidity: 6.3 g/L **pH:** 3.72
Residual Sugar: 0.0% **ABV:** 13.8%
Bottling Date: October 6, 2017 **Production:** 438 CASES
Wine Release Date: TBA

VINTAGE NOTES

After a mild winter with little snowfall and an uneventful spring, we had only one inch or less of recorded rain in both June and July and were classified as being under “extreme drought” by the U.S. Drought Monitor. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure which resulted in a very clean crop. These conditions also accelerated the ripening process. Overall, our vineyards produced berries of normal size with high sugars and low acids which yielded excellent reds with good concentration and ripe tannins.

WINEMAKER’S NOTES

Fermented separately in open-top bins for an average of ten to fourteen days. Aged separately for ten months in French, American, and Hungarian oak barrels and blended prior to bottling.

TASTING NOTES

Bright and lean upfront with rich earthy tannins that mingle with raspberry and strawberry notes. Smoky cedar and black peppercorn on the palate, the wine finishes with a lengthy, spicy finish.

