



# Blafränkisch 2023



**Appellation:** Seneca Lake

**Vineyards:** Atwater (South 12 and North 10 Blocks)

## WINE PROFILE

**Harvest Date:** October 5, 2023

**Harvest Brix:** 19.2°

**Elevation:** 585-600 feet

**Soil Type:** N 70% Hudson, S 30% Lansing

**Blend:** 100% Blafränkisch

**Acidity:** 6.8 g/L

**pH:** 3.65

**Residual Sugar:** 0.01% (0.1 g/L)

**ABV:** 10.8%

**Yeast:** Pied de Cuve (Spontaneous)

**Fermentation:** 84% destemmed and 16% left as whole clusters..  
Fermented in open top bins for 25 days prior to pressing.

**Aging:** Ten months in neutral French and Hungarian oak barrels

**Malolactic Fermentation:** Yes

**Bottling:** August 19, 2024

**Production:** 271 Cases

**Wine Release Date:** May 15, 2025

## Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.