

BUBBLE PINOT NOIR ROSÉ 2019



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

WINE PROFILE

Harvest Date: September 25, 2019 **Harvest Brix:** 20.2°

Blend: 95% Pinot Noir, 5% Blaufränkisch

Acidity: 8.9 g/L **pH:** 3.34

Residual Sugar: 0.1% **ABV:** 12.6%

Bottling Date: February 20, 2020 **Production:** 301 CASES

Wine Release Date: April 27, 2020

VINTAGE NOTES

The 2019 growing season was technically a “cooler year” with around 2400 growing degree days, just shy of the 2500 GDD average. Although Winter was fairly cold, without too many nights below zero significant winter injury was not an issue. Spring was chilly, but the cool temperatures prevailed late into the season which delayed bud break and bloom. While summer provided ample sunshine and moderate rainfall, there was not enough warmth in July and August to catch up. Once again, September came to the rescue by staying dry and warm with little rain and humidity. This scenario allowed the grapes to hang on the vines a bit longer into the season which raised sugars and reduced the stubbornly high acid levels. Look to the 2019 wines to show vibrant freshness, excellent balance, and mouthfeel.

WINEMAKER'S NOTES

Machine harvested and crushed into bins for a 6 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, then force carbonated prior to bottling.

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.

