

# BUBBLE RIESLING 2018



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

## WINE PROFILE

**Harvest Date:** October 8, 2018 (Ri), October 16, 2018 (V)

**Harvest Brix:** 17.2° (Ri), 20.8° (V),

**Blend:** 94% Riesling, 6% Vidal

**Acidity:** 7.2 g/L **pH:** 3.16

**Residual Sugar:** 0.46% **ABV:** 13.1%

**Bottling Date:** April 9, 2019 **Production:** 419 Cases

## VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflected the high quality for which we're known.

## WINEMAKER'S NOTES

Machine harvested from Atwater North Block 7 and East West Block, hand-sorted, and destemmed prior to pressing. Fermented using VIN13 yeast in stainless steel. After alcoholic fermentation was completed, the wine was racked and blended with 6% Vidal, then force carbonated prior to bottling.

## TASTING NOTES

In the glass, the pretty pale yellow color charms with light effervescence. Lightly fragrant notes of apple with flavors of Bosc pear fade to a dried apricot and lime finish.

## FOOD PAIRINGS

Excellent with Thai and Asian main dishes, snacks such as jalapeño poppers, or savored alone.

