

Atwater

BUBBLE RIESLING 2020



Aromas of peach and a hint of flint introduce this lively and refreshing sparkling wine, with a zesty palate full of lemon and peach flavors perfect for a long summer afternoon.

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate, North 7 and East-West 5 Blocks

TECHNICAL NOTES

Harvest Date: October 15, 2020

Harvest Brix: 22.2°

Elevation/Soil Type: 690-720 feet, 70% Schoharie, 30% Hudson (N-7)

Elevation/Soil Type: 610-660 feet, Lansing (EW-5)

Clone: 198

Blend: 100% Riesling

Acidity: 7.4 g/L

pH: 3.10

Residual Sugar: 0.54%

ABV: 13.1%

Pressing: Pressed on day of harvest

Fermentation: Fermented in stainless steel tanks

Aging: Five months in stainless steel tanks

Bottling: February 24, 2021

Production: 187 Cases

Wine Release Date: June 15, 2021

VINTAGE NOTES

The winter was mild with virtually no bud damage, and April and May were cooler than the long-term average with delayed bud break. Although May and June were very dry, approximately 60% below average, July was warmer than average, so by the end of July, accumulated Growing Degree Days (GDD) were close to average. Even though July rainfall was 20% above average, total rainfall for the growing season was a scant 14.9 inches, almost half of the total long-term average. By the end of October, accumulated GDD were close to the ten-year average. Disease pressure was virtually absent. The cool nights during the fall helped to retain acidity and freshness, while the warm days provided the grapes a sense of ripeness and balance.