

# BUBBLE RIESLING 2017



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

## WINE PROFILE

**Harvest Date:** October 13, 2017 **Harvest Brix:** 19.2°

**Elevation:** Clone:

**Soil Type:**

**Blend:** 100% Riesling

**Acidity:** 6.6 g/L **pH:** 3.05

**Residual Sugar:** 1% **ABV:** 11.5%

**Bottling Date:** May 10, 2018 **Production:** 445CASES

**Wine Release Date:** July 8, 2018

## VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

## WINEMAKER'S NOTES

Grapes from Atwater North Block 7 (2/3) & East West (1/3) were fermented to dryness in stainless steel and the wine was raked and blended with an addition of 2% sugar. Before bottling, it was pad filtered. The wine was carbonated at Lakewood Vineyards with CO<sub>2</sub>.

## 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.

