



CABERNET SAUVIGNON 2015

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: ATWATER ESTATE VINEYARDS 100%

HARVEST DATE: October 22, 2015 **HARVEST BRIX:** 22.9°

GROWING CONDITIONS: February went on the record as the coldest in central NY and winter passed slowly into a cool spring. A killing frost on May 22 didn't hurt our vineyards badly. May through July were humid and featured torrential downpours. The warm and (mostly) sunny September in the Finger Lakes made this wine grape harvest one of the best in recent memory providing above average temperatures, which allowed the grapes to ripen and maintain excellent integrity.

BLENDING INFORMATION: 100% CABERNET SAUVIGNON

TIME IN OAK: Aged 21.5 months in American Oak barrels

ACIDITY: 6.9 g/L **pH:** 3.83 **RESIDUAL SUGAR:** .01% **ALCOHOL:** 13.4%

BOTTLING DATE: September 4, 2017 **TOTAL PRODUCTION:** 69 cases

RELEASE DATE: October 15, 2018

WINEMAKER'S NOTE: Machine picked and hand sorted. Indigenous yeast was used (83%) with GRE/D21 (17%). 2.5% of the total gallons is from Cabernet Sauvignon 2016. Minimal filtration.

TASTING NOTES: This classic red variety grows well in on lakeside vineyards. Our 2015 vintage shines with rich ruby color. Complex and layered, it has firm tannins and a savory character. Walnut oil, leather and high-toned red fruit lead which fills out the palate with black currants, vanilla and cedar.

FOOD PAIRING SUGGESTIONS: This wine works great with rich and savory foods and meats like lamb and steak. Enjoy this wine with aromatic cheeses, mushroom pizza, grilled radicchio, tomato bruschetta and olive tapenade appetizers.

