

Atwater

ESTATE VINEYARDS



CHARDONNAY 2015

APPELLATION: Seneca Lake

HARVEST DATE: September 21, 2015 **HARVEST BRIX:** 21.6°

VINEYARDS: Atwater Estate Vineyards

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 Upstate New York has 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% Chardonnay

RESIDUAL SUGAR: 0.3% **ACIDITY:** 7.19 g/L TA **pH:** 3.54 **ALC.:** 13%

BOTTLING DATE: August 11, 2016 **PRODUCTION:** 250 cases

WINE RELEASE DATE: December 8, 2017

WINE BACKGROUND: Located just above the lake's shoreline, our thirty-seven year old Chardonnay vines provide us with pristine, elegant fruit. Both skin and barrel fermented lots were aged in neutral French Oak for 8 months. A blend of 3 yeast strains: D21, D47 and QA23 were used.

TASTING NOTES: Choosing to ferment 37% on its skins, 10% in bins and 53% in stainless steel, created layered texture with deep flavors of macintosh apple, vanilla crème and tangerine.

FOOD PAIRINGS: Pair this vintage with roast chicken or cream-based pastas.

