

Atwater

CABERNET FRANC 2019



Aromas of dark-chocolate covered cherries infused with a hint of campfire smoke lead to a palate of fire-roasted pepper, cherry, and baking spices. Fine-grained tannins accompany the long, smoldering finish.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

TECHNICAL NOTES

Harvest Date: October 23, 2019

Harvest Brix: 22.4°

Elevation: 710-770 feet

Soil Type: Hudson (NE, 10%), Schoharie (N, 50%), Lordstown (SE, 10%), Lansing (S, 40%)

Blend: 100% Cabernet Franc

Acidity: 6.5 g/L

pH: 3.56

Residual Sugar: 0.06%

ABV: 13%

Pressing: November 4, 2019

Fermentation: Seventy-five percent (75%) spontaneous fermentation in stainless steel tank for twelve days; 25% fermentation in open-top bin for twelve days

Aging: Nine months in neutral French oak barrels

Bottling: August 25, 2020

Production: 204 Cases

Wine Release Date: July 1, 2021

VINTAGE NOTES

The 2019 growing season was technically a “cooler year” with around 2400 growing degree days, just shy of the 2500 GDD average. Although Winter was fairly cold, without too many nights below zero significant winter injury was not an issue. Spring was chilly, but the cool temperatures prevailed late into the season which delayed bud break and bloom. While summer provided ample sunshine and moderate rainfall, there was not enough warmth in July and August to catch up. Once again, September came to the rescue by staying dry and warm with little rain and humidity. This scenario allowed the grapes to hang on the vines a bit longer into the season which raised sugars and reduced the stubbornly high acid levels.