

Atwater

CABERNET SAUVIGNON 2017



Earthier notes of leather and cedar mingle with a burst of fresh blackberry and cassis. Full-bodied and tannic, the palate remains juicy and soft-- perfect both for pairing with grilled meats or vegetables and charcuterie, or to be enjoyed on its own.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

TECHNICAL NOTES

Harvest Date: November 1, 2017
Harvest Brix: 22.6°
Elevation: 580-600 feet
Soil Type: 70% Hudson (N), 30% Lansing (S)
Clone: 191, 887
Blend: 100% Cabernet Sauvignon
Acidity: 6.4 g/L
pH: 3.68
Residual Sugar: 0.06%
ABV: 13.2%
Maceration: 14 days
Fermentation: Open top bin wild fermentation
Pressing: November 14, 2017
Aging: 33 months in neutral French oak barrels
Bottling: August 27, 2020
Production: 23 Cases
Wine Release Date: March 31, 2021

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.