



## CABERNET SAUVIGNON 2018



On the nose, fresh berry aromas mingle with the scent of vintage leather. On the palette, strawberry and raspberry flavors are supported by earthier notes and rich tannins, which linger long after the fruit has faded.

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

### WINE PROFILE

**Harvest Date:** October 24, 2018

**Harvest Brix:** 19.8°

**Elevation:** 580-600 feet

**Soil Type:** 70% Hudson (N), 30% Lansing (S)

**Clone:** 191, 887

**Blend:** 100% Cabernet Sauvignon

**Acidity:** 6.0 g/L

**pH:** 3.76

**Residual Sugar:** 0.05%

**ABV:** 12.9%

**Fermentation:** Eight days in open-top bins

**Pressing:** November 2, 2018

**Aging:** Twenty-one months in French, American, and Hungarian oak barrels

**Bottling:** August 7, 2020

**Production:** 132 Cases

**Wine Release Date:** November 15, 2021

### VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflected the high quality for which we're known.