



cabernet sauvignon 2019



Begins with a fruit forward nose of blackberry, black cherry, raspberry fruit leather, and moves on to hot earth, petrichor, leather, and light tobacco.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date: October 28, 2019

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: 3.71

Residual Sugar: 0.06%

ABV: 12.9%

Fermentation: Eight days maceration in open-top bins

Pressing: November 5, 2019

Aging: Nine months in French oak barrels

Bottling: August 27, 2020

Production: 47 Cases

Wine Release Date: TBD

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.