

CHARDONNAY 2017

Atwater
ESTATE VINEYARDS

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

WINE PROFILE

Harvest Date: October 5, 2017 **Harvest Brix:** 21°

Elevation: 550-580 ft.

Soil Type: NE 30% Hudson; NW 20% Schoharie; S 50% Lansing

Blend: 100% Chardonnay

Acidity: 7.84 g/L **pH:** 3.49

Residual Sugar: 0.2% **ABV:** 13.1%

Bottling Date: July 24, 2018 **Production:** 286 CASES

Wine Release Date: March 1, 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 .

WINEMAKER'S NOTES

Fifty-eight percent tank fermented, 18% skin-fermented for 14 days in open-top bins and 24% barrel fermented. Skin-fermented and barrel-fermented lots completed malolactic fermentation and were aged in neutral French oak barrels for eight and nine months respectively. Blended prior to bottling.

TASTING NOTES

Our Chardonnay exhibits layered texture with deep flavors of Macintosh apple, vanilla crème, and tangerine.

