

Atwater

CUVÉE BRUT 2016



Aromas of white peach and buttercream waft out of the glass. A frothy mousse enrobes the palate, while flavors of McIntosh apple, mandarin orange, and lemon confit linger long afterwards.

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date/Brix: September 13, 2016/20° (R)

Harvest Date/Brix: September 14, 2016/17.4° (Ch)

Blend: 65% Riesling, 35% Chardonnay

Acidity: 9.5 g/L

pH: 2.9

Residual Sugar: 0.1%

ABV: 10.8%

Pressing: 100% whole cluster pressed on date of harvest

Fermentation: 70% together in stainless steel tanks; 30% in neutral French oak barrels

Aging: Forty-five months in tirage

Bottling: June 30, 2017

Production: 196 Cases

Wine Release Date: August 31, 2021

VINTAGE NOTES

After a mild winter with little snowfall and an uneventful spring, we had only one inch or less of recorded rain in both June and July and were classified as being under “extreme drought” by the U.S. Drought Monitor.

Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure which resulted in a very clean crop.

These conditions also accelerated the ripening process.

Overall, our vineyards produced berries of normal size with high sugars and low acids.