



Cuvée Brut 2018



Created méthode champenoise, this cuvee (or blend) of Riesling, Pinot Gris, and Gewürztraminer feels opulent on the palate. Extended lees contact during the aging process creates a creamy mouthfeel and delicate bubbles. Notes of white peach, citrus fruits and brioche. A holiday treat.

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date: Hand harvested on September 14, 2018

Harvest Brix: 17.2°

Blend: 38% Riesling, 34% Pinot Gris, 28% Gewürztraminer

Acidity: 8.4 g/L

pH: 3.07

Residual Sugar: 0.6%

ABV: 10.2%

Pressing: 100% whole cluster pressed on date of harvest

Fermentation: 90% co-fermented in stainless steel tanks; 10% co-fermented in neutral French oak barrels

Aging: Seven months in stainless steel tanks

Bottling: July 13, 2019

Production: 83 cases (initial disgorgement)

Wine Release Date: November 15, 2022

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.