



DRY ROSÉ OF BLAUFRÄNKISCH 2018

APPELLATION: Seneca Lake, Finger Lakes **VINEYARDS:** Atwater Estate Vineyards
HARVEST DATE: October 12, 2018 **HARVEST BRIX:** 19.5°

GROWING CONDITIONS:

The 2017 - 2018 winter was not particularly severe with most nights staying above zero and only minor amounts of bud mortality reported. April was quite cool which kept the buds tight but a warm May ushered in bud break and a new growing season. June was fairly typical but overall conditions through July were quite dry, in fact for a few weeks the region was under a low-level drought warning. August was very warm and humid with overnight lows way above average and on August 14th-15th the southeast corner of Seneca Lake received over 11 inches of rainfall, causing widespread damage. The wet weather continued straight through September and October with hardly a meaningful reprieve. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years.

BLENDING INFORMATION: 100% Blaufränkisch

FERMENTATION: 100% stainless steel

ACIDITY: 6.3 G/L **pH:** 3.36 **R.S%:** .13% **ALC BY VOL:** 12.3%

BOTTLING DATE: February 20, 2019 **TOTAL PRODUCTION:** 200 cases

RELEASE DATE: TBD

WINEMAKER'S NOTES: Sourced from Atwater's youngest Blaufränkisch vineyard, the grapes were quickly pressed after four hour skin contact. Fermented in stainless steel with VIN13 yeast.

TASTING NOTES: The beautiful bright pink color in the glass leads to black cherry aromas with jammy strawberry and ripe, red fruit flavors.

FOOD PAIRING SUGGESTIONS: The bold flavors are a perfect partner to barbeque and spicy fare, pizza, gazpacho and salty cheeses.

SUGGESTED RETAIL \$18/216

