

Atwater

DRY RIESLING EAST WEST 2019



Tropical notes of guava, papaya, peach, and pineapple plus wild flowers, sweet green clover, and crisp green apple delight the nose. Flavors of lime, white peach, blood orange, meringue, and brioche are complex and long-lasting.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

TECHNICAL NOTES

Harvest Date: October 14, 2019

Harvest Brix: 19.4°

Elevation: 640-680 feet

Soil Type: 90% Schoharie, 10% Hudson

Clone: 198

Blend: 100% Riesling

Acidity: 7.1 g/L

pH: 3.18

Residual Sugar: 0.5%

ABV: 12%

Pressing: whole cluster pressed at 20% botrytis

Fermentation: wild fermentation in neutral oak barrels

Aging: 14 months in French oak barrels

Bottling: January 21, 2021

Production: 60 Cases

Wine Release Date: March 31, 2021

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.