

# DRY ROSÉ OF BLAUFRÄNKISCH 2018



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

## WINE PROFILE

**Harvest Date:** October 12, 2018 **Harvest Brix:** 19.5°

**Elevation:** 630-650 ft **Clone:** N/A

**Soil Type:** Lansing Gravelly Silt Loam

**Blend:** 100% Blaufränkisch

**Acidity:** 6.3 g/L **pH:** 3.36

**Residual Sugar:** .13% **ABV:** 12.3%

**Bottling Date:** February 20, 2019 **Production:** 200 CASES

**Wine Release Date:** TBA

## 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 southeast corner of Seneca Lake 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 reflect the high quality for which we're known.

## WINEMAKER'S NOTES

Sourced from Atwater's youngest Blaufränkisch vineyard, the grapes were quickly pressed with 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

The bold flavors are a perfect partner to barbeque and spicy fare, pizza, gazpacho, salty cheeses, or couscous.

