

FAHRENHEIT 2016



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

WINE PROFILE

Harvest Date: October 12, 2016 **Harvest Brix:** 34°
Blend: 81% Cabernet Franc; 19% Cabernet Sauvignon
Acidity: 6.41 **pH:** 3.67
Residual Sugar: 18.1% **ABV:** 9%
Bottling Date: July 11, 2017 **Production:** 104 CASES
Wine Release Date: March 1, 2020

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 which yielded excellent reds with good concentration and ripe tannins.

WINEMAKER’S NOTES

Handpicked on October 12, 2016 with 5% botrytis, the grapes were stored in a freezer for three weeks, then whole-clustered pressed, cold-settled, racked and fermented in stainless steel with DV10 yeast. The starting sugar after freezing was 34 Brix. The fermentation was stopped at 18% residual sugar on January 9th and aged in stainless steel.

TASTING NOTES

Fahrenheit 2016 has aromas of fresh strawberries, raspberries, and orange marmalade, intriguing flavors of apricot, honey, allspice, and strawberry jam, and a delightful silky texture.

