



GEWÜRZTRAMINER/CHARDONNAY 2016

SKIN FERMENTED, UNFILTERED

APPELLATION: Finger Lakes, Seneca Lake **VINEYARDS:** Atwater

HARVEST DATE: Gw 10/4/16, Ch 9/22/16 **HARVEST BRIX:** Gw 22.8° Ch 23°

GROWING CONDITIONS: After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop.

BLENDING INFORMATION: 52% Gewürztraminer, 48% Chardonnay

OAK AGING: French/Neutral for 19 months

RESIDUAL SUGAR: .3% **ACIDITY:** 6.1 **pH:** 3.67 **ALC.:** 13.5%

BOTTLING DATE: June 21, 2018 **PRODUCTION:** 102 cases

WINE RELEASE DATE: April 15, 2019

WINE BACKGROUND: Called "*vino ambro*" the *amber wine* by Italians, *orange wines* are created using ancient natural winemaking techniques whereby white wines are produced more like reds. Our Gewürztraminer and Chardonnay grapes were crushed and macerated (7 days) on the skins in open-top one ton bins. Fermented using QA23 & D21 yeast and punched down three times a day, fermentation reached 78°F. The wine was then pressed off after 15 days on the skins (Gewurz) and 18 (Chard) and barreled where malolactic fermentation was completed. After nineteen months of aging, the wine was bottled unfinned and unfiltered.

TASTING NOTES: This golden, slightly cloudy, unfiltered wine possesses the structure, body and tannins of a red wine with the acidity of a white. The richly textured mouth feel with savory and earthy overtones reach your palate leaving a zing of orange marmalade, grapefruit rind, and dried flowers creating a complex flavor profile with a long lingering finish.

FOOD PAIRINGS: Chef McKeough suggested pairings are: local mushroom pâté with pickled ramps, Salmon crudo with avocado, mango, cucumber + chives, Seeded nut crisps with blue cheese + ginger-apricot jam.

