



GEWÜRZTRAMINER SPARKLING 2013

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: 9/9/2013 **HARVEST BRIX:** 19.4°

GROWING CONDITIONS: The growing season in the Finger Lakes has been close to average in number of growing degree days. We managed to avoid any significant spring frost and it stayed cool for a long time. Heavy spring rains continued into June, July was hot and humid with temps reaching the triple digits. Through early August, the relatively dry weather had vineyards thriving. An inch of rain on Labor Day turned up the disease pressure but a spectacular September saved us by staying dry and sunny for most of the month keeping a lot of these early afflictions from being troublesome.

BLENDING INFORMATION: 90% Gewürztraminer 10% Chardonnay

ACIDITY: 7.9g/l **pH:** 3.15 **RESIDUAL SUGAR:** 1% **ALCOHOL:** 13.1%

BOTTLING DATE: 7/18/2014 **DISGORGING/DOSAGE DATE:** 1/9/2019

RELEASE DATE: 5/10/2019 **PRODUCTION:** 80 cases

WINEMAKERS NOTES: Handpicked, whole cluster pressed, tank fermented with EC1118. 5% barrel fermented. First disgorging after 4 years 5 months in tirage.

TASTING NOTES: Huge floral aromas linger with honeysuckle and rose. Layered, bright flavors of peach and kiwi give way to a citrusy finish.

FOOD PAIRINGS: Pan seared scallops with grapes and almonds or arugula salad with goat cheese and prosciutto. In fact, this style is so versatile it pairs with almost any food. Enjoy!

