

# GEWÜRZTRAMINER 2016



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

## WINE PROFILE

**Harvest Date:** October 4, 2016 **Harvest Brix:** 22.4°

**Elevation:** 650-690 ft

**Soil Type:** Lansing- Gravelly Silt Loam

**Blend:** 100% Gewürztraminer

**Acidity:** 5.5 g/L **pH:** 3.77

**Residual Sugar:** 0.4% **ABV:** 14.2%

**Bottling Date:** August 17, 2017 **Production:** 140 Cases

**Wine Release Date:** August 11, 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.

## WINEMAKER'S NOTES

Hand-sorted. 50% skin-fermented in open-top bins for fifteen days. 50% pressed and barrel fermented. Separately aged eight months in neutral French and American oak barrels. Blended prior to bottling.

## TASTING NOTES

Dry and complex, this wine shines with peach blossom and delicate floral aromas. The cool, slightly tart lychee palate is a thing of beauty. Richly textured with a creamy, caramel-like finish that lingers.

## FOOD PAIRING

With food-friendly acidity giving the wine a lively, fresh taste this wine is extremely versatile. Try with pork, spicy grilled chicken, and Asian cuisine.

