



Grüner Veltliner 2021



APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date: October 12, 2021

Harvest Brix: 19.4°

Elevation: 690-650 feet

Soil Type: Lansing

Blend: 100% Grüner Veltliner

Acidity: 6.8 g/L

pH: 3.33

Residual Sugar: 0.11%

ABV: 12.4%

Pressing and Fermentation: Fifty percent cold soaked for four days, 50% skin-fermented with pied de cuve from East-West vineyard Block 1 for four days. Pressed together and fermented for an additional 48 days in stainless steel.

Aging: Barrel-aged in neutral French oak barrels for four months

Bottling: May 6, 2022

Production: 100 Cases

Wine Release Date: May 15, 2023

VINTAGE NOTES

Winter 2021 was generally mild, with occasional snow and cold patches, but no winter injury was reported. The spring was slightly warmer than in recent years, especially in April; however, we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall nor did we see lower nighttime temperatures.

Consequently, we experienced increased disease pressure and lower sugars. Although we had to work twice as hard this year, the early intervention in the vineyards and additional work hand-sorting and culling on the crush pad has yielded yet another unforgettable vintage!