



PÉTILLANT NATUREL 2018

CHARDONNAY + RIESLING + GEWÜRZTRAMINER

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

HARVEST DATE: 10/3/18, 10/8/18, 10/9/18 **HARVEST BRIX:** 20°

GROWING CONDITIONS: The 2018 winter was not particularly severe with most nights staying above zero and only minor amounts of bud mortality reported. April was quite cool which kept the buds tight but a warm May ushered in bud break and a new growing season. June was fairly typical but overall conditions through July were quite dry, in fact for a few weeks the region was under a low-level drought warming. August was very warm and humid with overnight lows way above average and on August 14th-15th the southeast corner of Seneca Lake received over 11 inches of rainfall, causing widespread damage. The wet weather continued straight through October with hardly a meaningful reprieve. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years.

BLENDING INFORMATION: 52% Chardonnay, 42% Riesling, 6% Gewürz

ACIDITY: 7.2g/l **pH:** 3.30 **RS:** Variable % **ALCOHOL:** 10.73%

BOTTLING DATE: October 29, 2018 **LIMITED PRODUCTION:** 24 cases

RELEASE DATE: May 5, 2019

WINEMAKERS NOTES: Light, natural, and fizzy, Pétillant Naturel, or Pét-Nat, for short is a spritzy sparkler that dates back pre-Champagne. Hand-harvested, estate grown Chardonnay, Riesling and Gewurztraminer was hand harvested, 100% whole-cluster pressed in our wood basket press and fermented together using a *pie de cuve* of indigenous yeasts. At 1.6 brix, the wine was bottled unfiltered and allowed to finish fermentation in the bottle for carbonation. No sulfur was added and the wine has been left on its lees and sediments. Sediment is expected and residual sugar and alcohol will vary by bottle in this wine style.

TASTING NOTES: Aromas of lemon, apple and honeysuckle with bright flavors of citrus, apple and pear. Pét-Nats have a light and fizzy mouthfeel and are generally low in alcohol. Chill wine overnight to 38-40°F before serving and have a glass ready!

