



Pétillant Naturel Aromella/Gewürztraminer 2023



APPELLATION: Finger Lakes

VINEYARDS: Pendleton Vineyards (Aromella);
Atwater Estate, South 9 and 15 Blocks (Gewürztraminer)

WINE PROFILE

Harvest Date: September 15, 2023 (Aromella);
September 19, 2023 (Gewürztraminer)

Harvest Brix: 16.5° (Aromella); 20.4° (Gewürztraminer)

Blend: 85% Aromella; 15% Gewürztraminer;
Blended on September 24, 2023

Acidity: 7.5 g/L

pH: 3.36

Residual Sugar: 0.13% (1.3 g/L)

ABV: 9.3%

Yeast: Spontaneous (Pied de Cuve)

Pressing and Fermentation: Destemmed, pressed, and tank
fermented (Aromella); Destemmed into bins and skin-fermented
for five days (Gewürztraminer)

Malolactic Fermentation: Yes

Bottling: Bottled at 0.5 Brix on September 28, 2023;
Fermentation completed in bottle

Production: 207 Cases

Wine Release Date: February 15, 2024

VINTAGE NOTES

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes.

Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days.

From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.