



# Pétillant Naturel Diamond/Zweigelt 2023



**APPELLATION:** Finger Lakes  
**VINEYARDS:** Rock House Vineyards (Diamond);  
Atwater Estate, South 9 (Zweigelt)

## WINE PROFILE

**Harvest Date:** September 8, 2023 (Diamond);  
September 11, 2023 (Zweigelt)  
**Harvest Brix:** 15.8° (Diamond); 15° (Zweigelt)  
**Blend:** 60% Diamond; 40% Zweigelt  
**Acidity:** 8.7 g/L  
**pH:** 3.06  
**Residual Sugar:** 0.07% (0.7 g/L)  
**ABV:** 9.2%  
**Yeast:** Spontaneous (Pied de Cuve)  
**Pressing:** Hand picked, whole-cluster pressed  
**Fermentation:** Spontaneous fermentation in stainless steel tanks  
**Aging:** Aged in stainless steel tanks  
**Malolactic Fermentation:** No  
**Bottling:** Bottled at 0.5 Brix on September 29, 2023;  
Fermentation completed in bottle  
**Production:** 182 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.