

Atwater

PÉTILLANT NATUREL RIESLING 2020



Tart green apple, pear, pineapple, and fresh squeezed lime aromas delight the nose. Flavors flow from tangy lemon/lime, mandarin orange, and citrus peel to close with a bright yeasty finish.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

TECHNICAL NOTES

Harvest Date: September 25, 2020
Harvest Brix: 20.2°
Elevation: 700-720 feet
Soil Type: Lansing
Clone: 90, 110
Blend: 100% Riesling
Acidity: 9.5 g/L
pH: 3.12
Residual Sugar: Variable, Dry to Semi-dry
ABV: 11%
Press Date: Whole cluster on September 23, 2020
Fermentation: Wild fermentation
Bottling: Unfiltered at 0.9° brix on January 3, 2021
Production: 47 Cases
Wine Release Date: March 31, 2021

VINTAGE NOTES

The winter was mild with virtually no bud damage, and April and May were cooler than the long-term average with delayed bud break. Although May and June were very dry, approximately 60% below average, July was warmer than average, so by the end of July, accumulated Growing Degree Days (GDD) were close to average. Even though July rainfall was 20% above average, total rainfall for the growing season was a scant 14.9 inches, almost half of the total long-term average. By the end of October, accumulated GDD were close to the ten-year average. Disease pressure was virtually absent. The cool nights during the fall helped to retain acidity and freshness, while the warm days provided the grapes a sense of ripeness and balance. 2020 promises to be an extraordinarily strong and complete vintage for both white wines.