

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:** 11.5%  
**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.