



RIEWÜRZ 2009

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Vineyards (Gewürztraminer)
Harvest Ridge Vineyards (Riesling)

HARVEST DATE: Oct. 15, Gewürz **HARVEST BRIX:** 22°

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GROWING CONDITIONS: An unusually cool and cloudy summer made it challenging to ripen grapes. September became warm and sunny and grapes were left on the vine well into October to develop character, raise sugars and drop acid levels. The season ended abruptly on Oct 19 with hard frost that burned the leaves and left no further chance of photosynthesis.

BLENDING INFORMATION: 66% GEWÜRZTRAMINER 34% RIESLING
ACIDITY: 8.8 g/L **pH:** 3.9 **R.S.:** 1.7% **ALC BY VOL:** 11.9%
BOTTLING DATE: July 8, 2010 **TOTAL PRODUCTION:** 189 Cases

WINEMAKING NOTES: The Riesling was gently handpicked and sorted for the best clusters. The Gewürztraminer cold soaked for 24 hours on its skins and was pressed the following day. Fermented separately in stainless steel tanks, the two wines were blended upon completion of alcoholic fermentation.

TASTING NOTES: Pronounced "ree-verts", this unique combination of Riesling and Gewürztraminer marries two of Atwater's favorite varieties. It's tremendously fragrant, with a flamboyant aroma that recalls roses, lychee nuts and spices like clove and allspice. The delicate finish melds into flavors of apricot and lime.

FOOD PAIRING SUGGESTIONS: Experiment with food choices and this unique wine. This dry RIEWÜRZ pairs wonderfully with ethnic foods, prawns roast pork, autumn vegetables or bleu cheeses.

