



RIEWÜRZ 2016

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: AEV Gewürztraminer & Navone Vineyards Riesling

HARVEST DATE: Oct. 4, 2016 Gewürz **HARVEST BRIX:** 22.8°

HARVEST DATE: Sep 26, 2016 Riesling **HARVEST BRIX:** 20.2°

GROWING CONDITIONS: After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. We are expecting excellent reds with good concentration and ripe tannins.

BLENDING INFORMATION: 56% RIESLING 44% GEWÜRZTRAMINER

ACIDITY: 6.62g/L **pH:** 3.2 **R.S.:** 8% **ALC BY VOL:** 13%

BOTTLING DATE: June 2, 2017 **TOTAL PRODUCTION:** 184 Cases

RELEASE DATE: May 25, 2018

WINEMAKING NOTES: Fermented separately in stainless steel, we blend the two after many trials with different tanks and blends arriving with this final blend in December 2016. Aged together for six months before bottling.

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 soft flavors of apricot and lime. Starts as a Riesling, finishes as a Gewürztraminer.

FOOD PAIRING SUGGESTIONS: Experiment with food choices and this unique wine. It pairs wonderfully with ethnic foods, prawns roast pork, autumn vegetables and blue cheeses.

AWARDED BEST VINIFERA WHITE BLEND NY WINE CLASSIC, 8/8/18

