

Atwater

RIESLING 2019



Offers elegant aromas of pineapple, beeswax, ginger spice, and strawberry while delivering flavors of lemon balm and candied ginger.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date: November 5, 2019

Harvest Brix: 23.4°

Elevation: 640-680 ft

Clone: 198

Soil Type: 90% Schoharie, 10% Hudson

Blend: 100% Riesling

Acidity: 7.6 g/L

pH: 3.18

Residual Sugar: 2.47%

ABV: 13.13%

Press: Whole cluster pressed with 25% botrytis

Fermentation: Neutral oak barrels

Aging: Fourteen months in French and American neutral oak barrels

Bottling: January 21, 2021

Production: 77 Cases

Wine Release Date: March 31, 2021

VINTAGE NOTES

The 2019 growing season was technically a “cooler year” with around 2400 growing degree days, just shy of the 2500 GDD average. Although Winter was fairly cold, without too many nights below zero significant winter injury was not an issue. Spring was chilly, but the cool temperatures prevailed late into the season which delayed bud break and bloom. While summer provided ample sunshine and moderate rainfall, there was not enough warmth in July and August to catch up. Once again, September came to the rescue by staying dry and warm with little rain and humidity. This scenario allowed the grapes to hang on the vines a bit longer into the season which raised sugars and reduced the stubbornly high acid levels.