



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 East-West Block 1

WINE PROFILE

Harvest Date: October 28, 2020

Harvest Brix: 21.4°

Elevation: 630-670 ft

Clone: 198

Soil Type: 90% Schoharie, 10% Hudson

Blend: 96% Riesling, 4% Vignoles

Acidity: 8.3 g/L

pH: 3.08

Residual Sugar: 3.13%

ABV: 11.28%

Pressing: Destemmed and pressed within two hours of harvest with 10% botrytis

Fermentation: Approximately eight weeks in stainless steel tanks

Agging: Five months in stainless steel tanks

Bottling: April 29, 2021

Production: 376 Cases

Wine Release Date: May 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 red and white wines.