

Atwater

ROSÉ OF BLAUFRÄNKISCH 2020



The beautiful bright pink color in the glass leads to black cherry aromas with jammy strawberry and ripe, red fruit flavors.

APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date: October 1, 2020

Harvest Brix: 22.8°

Elevation: 630-650 ft

Clone: N/A

Soil Type: Lansing Gravelly Silt Loam

Blend: 100% Blaufränkisch

Acidity: 7.4 g/L

pH: 3.11

Residual Sugar: 0.11%

ABV: 12.9%

Maceration: 3 Hours

Press: Destemmed and Pressed on October 1, 2020

Fermentation: Tank Fermented

Aging: Four Months in Stainless Steel Tanks

Bottling: February 23, 2021

Production: 145 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 red and white wines.