

# Atwater

## ROSÉ OF PINOT NOIR 2020



Opens with citrus blossoms and rose petals on the nose. Flavors of fresh crushed strawberries and cherry blossom give way to orange preserves and finish with vanilla crème.

**APPELLATION:** Finger Lakes

**VINEYARDS:** Atwater Estate

### TECHNICAL NOTES

**Harvest Date:** September 23, 2020

**Harvest Brix:** 21.2°

**Elevation:** 790-840 ft.

**Soil Type:** Channery Silt Loam

**Blend:** 100% Pinot Noir

**Acidity:** 7.9 g/L

**pH:** 3.13

**Residual Sugar:** 0.15%

**ABV:** 12.3%

**Maceration:** 3 to 4 hours

**Press Date:** September 23, 2020

**Fermentation:** Tank fermented

**Aging:** Five months in stainless steel tanks

**Bottling:** February 5, 2021

**Production:** 239 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 white wines.