



rosé of pinot noir 2021



appellation: Finger Lakes
vineyards: Atwater Estate (C-2 Block)

wine profile

harvest date: September 21, 2021

harvest brix: 18°

elevation: 685-720 feet

soil type: Lansing

blend: 100% Pinot Noir

acidity: 9.1 g/L

pH: 3.27

residual sugar: 0.0%

ABV: 12.0%

pressing: Pressed on date of harvest

fermentation: Tank-fermented after four hours of skin contact

aging: Five months in stainless steel tanks

bottling: February 17, 2022

production: 237 Cases

wine release date: May 15, 2022

vintage notes

Winter 2021 was generally mild, with occasional snow and cold patches, but no winter injury was reported. The spring was slightly warmer than in recent years, especially in April; however, we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall nor did we see lower nighttime temperatures. Consequently, we experienced increased disease pressure and lower sugars. Although we had to work twice as hard this year, the early intervention in the vineyards and additional work hand-sorting and culling on the crush pad has yielded yet another unforgettable vintage!