

Atwater

ESTATE VINEYARDS



SWEET CATAWBA

THE LABEL: Our labels are inspired by vintage wooden fruit crates. Colorful and bright paper labels have been used to identify products since the early 1880s. Introduced to America by European artists, this profession became known as lithography, the first commercial art. The goal was easy: catch the customer's eye. As the fruit market grew larger each season, immense competition at the local markets erupted. Orchard and vineyard owners used this new concept of lithography to bring attention to their fruit.

BLENDING INFORMATION:

75% Catawba, 25% Cayuga

FERMENTATION: 100% Stainless

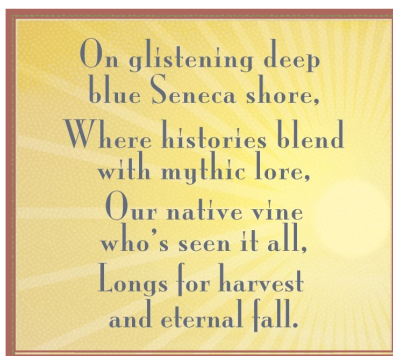
RESIDUAL SUGAR: 6.0%

ACIDITY: 9.2 g/L **pH:** 3.03

ALC. BY VOLUME: 10%

BOTTLING DATE: Feb. 20, 2014

CASES PRODUCED: 398



On glistening deep
blue Seneca shore,
Where histories blend
with mythic lore,
Our native vine
who's seen it all,
Longs for harvest
and eternal fall.

GRAPE BACKGROUND: *Vitis labrusca*, a grape native to America. Originally a wild grape, it was farmed as "Catawba" alongside the shores of the Ohio river. Catawba grapes were introduced to winemakers in the 1820's. Mauve pink in color and intensely sweet, they are used in jams, juices, and wine.

TASTING NOTES: This pretty pink blend has the old-time flair of the sweet Catawba grape that was first cultivated by settlers in this area two centuries ago. It is a light, fruity wine with strawberry overtones that's perfect with appetizers, picnic lunches and sharing with friends. Serve nicely chilled.

