

Atwater

ESTATE VINEYARDS



SWEET CHANCELLOR (non vintage 2013)

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.

VINEYARDS: Atwater
HARVEST DATE: 9/23/13
HARVEST BRIX: 20.5°
BLENDING INFORMATION:
75% Chancellor, 25% Cayuga
FERMENTATION: 100% Stainless
RESIDUAL SUGAR: 6%
ACIDITY: 11.6 g/L **pH:** 2.98
ALC. BY VOLUME: 11%

From o'er the seas
in France I sway,
Home I am in
New York today.
Proudly wear 'n
dark berry hue,
Alluring the curious,
surprising a few.

GRAPE BACKGROUND: Moderately vigorous and high-yielding, Chancellor was at one time the most widely planted hybrid variety in France. In the late 1800's French viticulturist, Albert Siebel crossed European wine grapes with American native root stock producing hardier, disease and pest resistant vines. Ripening early to mid-season, producing medium, compact clusters of black grapes, it is often used for blending, softening other red wine varieties.

TASTING NOTES: A sweet red wine lover's dream. This blend is quite dynamic—bright and fruity with luscious flavors of jammy sweet cherries that can be enjoyed anywhere, anytime. Serve chilled with pizza or burgers from the grill!

Atwater Vineyards & Winery 5055 Route 414 Burdett NY 14818 800-331-7323 atwatervineyards.com

