



SYRAH 2016

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: October 5, 2016 **HARVEST BRIX:** 22.4°

GROWING CONDITIONS: After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. Our vineyards had excellent yields with normal berry size.

BLENDING INFORMATION: 94% Syrah, 6% Cabernet Sauvignon

TIME IN OAK: 9.5 months neutral barrels, 50% Hungarian, 50% American

ACIDITY: 6.2 g/l **pH:** 3.70 **RESIDUAL SUGAR:** .04% **ALC:** 13.5%

BOTTLING DATE: September 12, 2017 **TOTAL PRODUCTION:** 158 cases

RELEASE DATE: November 14, 2018

WINEMAKER'S NOTES: 15% whole cluster fermented in one ton open top bins, punched downs three times a day. Barrel aged, no racking, monthly topping, lightly filtered before bottling.

TASTING NOTES: An elegant wine brimming with dark fruit, spice and earth. With a velvety palate of mulberry, pepper and mocha.

FOOD PAIRING SUGGESTIONS: This dry Syrah will complement grilled eggplant, a hearty beef stew, or a classic French cassoulet of pork sausages and duck.

