

SKIN FERMENT GEWÜRZTRAMINER/ CHARDONNAY 2016



APPELLATION: Finger Lakes **VINEYARDS:** Atwater Estate

WINE PROFILE

Harvest Date: October 4, 2016 (Gw), September 22, 2016 (Ch)

Harvest Brix: 22.8° (Gw), 23° (Ch)

Blend: 52% Gewürztraminer, 48% Chardonnay

Acidity: 5.8 g/L **pH:** 3.67

Residual Sugar: 0.09% **ABV:** 13.9%

Bottling Date: June 21, 2018 **Production:** 102 CASES

Wine Release Date: April 15, 2019

VINTAGE NOTES

After a mild winter with little snowfall and an uneventful spring, we had only one inch or less of recorded rain in both June and July and were classified as being under “extreme drought” by the U.S. Drought Monitor. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure which resulted in a very clean crop. These conditions also accelerated the ripening process. Overall, our vineyards produced berries of normal size with high sugars and low acids.

WINEMAKER’S NOTES

Gewürztraminer and Chardonnay were separately harvested, destemmed, and bin-fermented for fifteen and fourteen days respectively. After pressing, the wines were placed in neutral barrels for a secondary malolactic fermentation and aged for nineteen months prior to blending and bottling.

TASTING NOTES

This golden, slightly cloudy, unfiltered wine possesses the structure, body, and tannins of a red wine with the acidity of a white. The richly textured mouthfeel with savory and earthy overtones reaches your palate leaving a zing of orange marmalade, grapefruit rind, and dried flowers and creates a complex flavor profile with a long lingering finish.

