

SKIN FERMENT GEWÜRZTRAMINER/ VIGNOLES 2017



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

WINE PROFILE

Harvest Date: October 17, 2017 (Gw), September 28, 2017 (V)

Harvest Brix: 21.6° (Gw), 24.4° (V)

Blend: 80% Gewürztraminer, 20% Vignoles

Acidity: 6.4 g/L **pH:** 3.58

Residual Sugar: 0.21% **ABV:** 12.7%

Bottling Date: June 24, 2020 **Production:** 114 CASES

Wine Release Date:

VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

WINEMAKER'S NOTES

Gewürztraminer and Vignoles were separately harvested, destemmed, and bin-fermented for fourteen days. After pressing, the wines finished malolactic fermentation and were aged separately in neutral French and American oak barrels for thirty 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.

