STONE BRIDGE RED 2019



APPELLATION: Finger Lakes VINEYARDS: Atwater Estate and Purple Foot

WINE PROFILE

Harvest Date: September 30, 2019 (MF) Harvest Brix: 21.5° Harvest Date: October 18, 2019 (C) Harvest Brix: 22.4° Harvest Date: September 24, 2018 (PN) Harvest Brix: 20.5°

Blend: 46% Maréchal Foch, 31% Chancellor, 23% Pinot Noir

Acidity: 6.8 g/L **pH:** 3.73

Residual Sugar: .64% ABV: 12.4%

Bottling Date: July 9, 2020 **Production:** 302 CASES

VINTAGE NOTES

The 2019 growing season was technically a "cooler year" with around 2400 growing degree days, just shy of the 2500 GDD average. Although Winter was fairly cold, without too many nights below zero significant winter injury was not an issue. Spring was chilly, but the cool temperatures prevailed late into the season which delayed bud break and bloom. While summer provided ample sunshine and moderate rainfall, there was not enough warmth in July and August to catch up. Once again, September came to the rescue by staying dry and warm with little rain and humidity. This scenario allowed the grapes to hang on the vines a bit longer into the season which raised sugars and reduced the stubbornly high acid levels. Look to the 2019 wines to show vibrant freshness, excellent balance, and mouthfeel.

WINEMAKER'S NOTES

Fermented separately in open top bins for six to ten days. Aged separately for seven months in neutral French and American oak barrels and blended prior to bottling.

TASTING NOTES

Aromas of dark fruit, black plums and lightly herbaceous. Soft tannins on the palate with ripe jammy flavors. The plush fruits are nicely balanced by smoky, leathery, earthy components with a slightly tart finish.

