

STONE BRIDGE RED

NON-VINTAGE



APPELLATION: Finger Lakes **VINEYARDS:** Atwater Estate and Purple Foot

WINE PROFILE

Harvest Date: September 19, 2018 (F) **Harvest Brix:** 20°

Harvest Date: October 5, 2018 (C) **Harvest Brix:** 20.4°

Blend: 60% Maréchal Foch, 40% Chancellor

Acidity: 6.7 g/L **pH:** 3.78

Residual Sugar: .97% **ABV:** 11.6%

Bottling Date: June 12, 2019 **Production:** 506 CASES

Wine Release Date: September 6, 2019

VINTAGE NOTES (2018)

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the southeast corner of Seneca Lake received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflect the high quality for which we're known.

WINEMAKER'S NOTES

Fermented separately in open top bins for six 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.

