

Atwater

STONE BRIDGE WHITE 2019



Aromas of lemongrass and petrol. The acidity on the palate is bracing but balanced, revealing well-integrated notes of kiwi, meyer lemon, and banana.

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date/Brix: September 24, 2019/17.4° (C)

Harvest Date/Brix: October 15, 2019/26.4° (V)

Blend: 90% Cayuga, 10% Vignoles

Acidity: 9.9 g/L

pH: 3.17

Residual Sugar: 1.6%

ABV: 11.3%

Pressing: Pressed on date of harvest

Fermentation: Fermented in stainless steel tanks

Aging: Seven months in stainless steel tanks

Bottling: May 5, 2020

Production: 286 Cases

Wine Release Date: July 15, 2021

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.