



This everyday sipper offers notes of pineapple, nectarine, and kiwi. This wine is medium-bodied with a long finish and pairs with a citrus salad, grilled chicken, or a day at the races.

Stone Bridge White 2022

APPELLATION: Seneca Lake VINEYARDS: Atwater Vineyards

WINE PROFILE

Harvest Date/Brix: October 12, 2022/21.4° (Vidal)

Harvest Date/Brix: September 21, 2022/19.6° (Chardonnay)

Harvest Date/Brix: September 14, 2022/16° (Cayuga) Harvest Date/Brix: September 14, 2022/19° (Vignoles)

Harvest Date/Brix: September 16, 2022/20° (Gewürztraminer)

Blend: 27% Vidal, 24% Chardonnay, 23% Cayuga, 23%

Vignoles, 3% Gewürztraminer

Acidity: 8.1 g/L

pH: 3.28

Residual Sugar: 0.9%

ABV: 11.6%

Pressing: Pressed on date of harvest

Fermentation and Aging: Fermented separately, blended on December 6, 2022, aged two months in stainless steel tanks

Bottling: February 14, 2023 Production: 429 Cases

Wine Release Date: May 15, 2023

VINTAGE NOTES

Although winter was fairly typical, we did have a few nights below -5° which became quite consequential. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and for the most part was drier than normal. The summer season was generally hot and dry, so dry, that the region was in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty, and the urgency to avoid a repeat of 2018 and 2021 kicked harvesting into high gear. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November. The 2022 growing season racked up 2632 growing degree days.