



# Symvolí 2023



Symvolí is the Greek word for confluence: where two bodies of water join or where people or things come together. This embodies Atwater's signature red wine, a merging of flavors created by our belief that wine is created through the interconnections among our sun, moon, earth, vines, and people. The wine is a handcrafted blend of Syrah, Cabernet Franc, Cabernet Sauvignon, Blaufränkisch, and Merlot. Notes of figs, berries, dried cranberries and black pepper, charcuterie, and red meats.

**Appellation:** Seneca Lake

**Vineyards:** Atwater; Blocks C4 and N11 (Cabernet Sauvignon); N9 (Syrah); S17 and S19 (Merlot)

## WINE PROFILE

**Harvest Date/Brix:** October 24, 2023 / 21° (CS)

**Harvest Date/Brix:** October 9, 2023/ 18.6° (Syrah)

**Harvest Date/Brix:** October 5, 2023/ 20.8° (Merlot)

**Blend:** 39% Cabernet Sauvignon; 39% Syrah; 22% Merlot

**Acidity:** 6.6 g/L

**pH:** 3.79

**Residual Sugar:** 0.00%

**ABV:** 11%

**Yeast:** Pied de Cuve (Spontaneous)

**Fermentation and Pressing:** Each varietal fermented separately and blended prior to bottling. (CS: destemmed and fermented in open-top bins for 17 Days; Syrah: whole-clusters fermented in open-top bins for 21 Days; Merlot: destemmed and fermented in open-top bins for 18 Days.)

**Aging:** Ten months in neutral French and Hungarian oak barrels

**Malolactic Fermentation:** Yes

**Bottling:** August 26, 2024

**Production:** 548 Cases

**Wine Release Date:** October 15, 2024

## VINTAGE NOTES

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.