

# SYRAH 2017



**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater

## WINE PROFILE

**Harvest Date:** October 20, 2017 **Harvest Brix:** 20.3°

**Elevation:** 580-600 ft **Clone:** 877

**Soil Type:** Hudson Gravelly Silt Loam (70%), Lansing Gravelly Silt Loam (30%)

**Blend:** 95% Syrah, 5% Cabernet Sauvignon

**Acidity:** 6.0 g/L **pH:** 3.62

**Residual Sugar:** 0.14% **ABV:** 12.9%

**Bottling Date:** August 24, 2018 **Production:** 364 CASES

**Wine Release Date:** April 30, 2020

## VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

## WINEMAKER'S NOTES

Hand harvested and hand sorted. 10% whole cluster fermented in one-ton open-top bins. Aged nine months in neutral Hungarian and American Oak barrels.

## TASTING NOTES

This elegant wine brims with dark fruit, spice and earth and has a velvety palate of mulberry, pepper and mocha.

## FOOD PAIRING

Syrah pairs exquisitely with grilled meats or vegetables, pastas, hard cheeses, and other bold foods.

