

Atwater

VIGNOLES 2019

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

WINE PROFILE

Harvest Date: October 15, 2019 **Harvest Brix:** 26.5°

Blend: 100% Vignoles

Acidity: 12.8 g/L **pH:** 3.24

Residual Sugar: 6.32% **ABV:** 11.2%

Bottling Date: June 9, 2019 **Production:** 183 CASES

Wine Release Date: August 14, 2020

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. Look to the 2019 wines to show vibrant freshness, excellent balance, and mouthfeel.

WINEMAKER'S NOTES

Hand-picked, whole-cluster pressed with 75% botrytis. Aged in stainless steel tanks for eight months.

TASTING NOTES

With a light straw color, this medium-sweet wine packs complex aromas and flavors of honey, tropical fruit and caramel apple. It is bright and silky with acidity that balances the finish.

FOOD PAIRING

Vignoles pairs nicely with spicy dishes or meals having a fragrant element and a touch of heat such as Asian or Mexican cuisine.

