



Cabernet Sauvignon Reserve 2022



APPELLATION: Finger Lakes
VINEYARDS: Atwater Estate

WINE PROFILE

Harvest Date: October 16, 2022

Harvest Brix: 21.8°

Elevation: 580-600 feet

Soil Type: 70% Hudson (N), 30% Lansing (S)

Clone: 191, 887

Blend: 100% Cabernet Sauvignon

Acidity: 7.2 g/L

pH: 3.65

Residual Sugar: 0.00% (0 g/L)

ABV: 12.9%

Yeast: Pied de Cuve (Spontaneous)

Fermentation: Destemmed and fermented in stainless steel tanks for 23 days with pump-overs three times per day.

Aging: Seventeen months in neutral French and Hungarian oak barrels

Malolactic Fermentation: Yes

Bottling: April 25, 2024

Production: 138 Cases

Wine Release Date: October 15, 2024

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