



# Grüner Veltliner 2022



**APPELLATION:** Seneca Lake

**VINEYARDS:** Atwater Estate

## WINE PROFILE

**Harvest Date:** September 16, 2022

**Harvest Brix:** 18.6°

**Elevation:** 690-650 feet

**Soil Type:** Lansing

**Blend:** 100% Grüner Veltliner

**Acidity:** 5.5 g/L

**pH:** 3.56

**Residual Sugar:** 0.15% (1.5 g/L)

**ABV:** 11.8%

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

**Pressing:** Pressed after three days on the skins

**Fermentation:** Stainless steel tanks

**Aging:** Seven and a half months in stainless steel tanks

**Malolactic Fermentation:** Yes

**Bottling:** May 22, 2023

**Production:** 81 Cases

**Wine Release Date:** August 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.

Notes of lemon curd topped with...  
A slight...  
and medium...  
add texture. Pa...  
with seafood, pho,  
ramen, or oysters.