



Pétillant Naturel Zweigelt/Diamond 2024



APPELLATION: Finger Lakes

VINEYARDS: Rock House (Diamond), Atwater Vineyards (Zweigelt)

WINE PROFILE

Harvest Date/Brix: September 2, 2024/16.4° (Zweigelt)

Harvest Date/Brix: August 29, 2024/14° (Diamond)

Blend: 65% Zweigelt, 35% Diamond

Acidity: 7.2 g/L

pH: 3.11

Residual Sugar: 0.0% (0.0 g/L)

ABV: 9%

Yeast: Spontaneous (Pied de Cuve)

Pressing and Fermentation: Both the Diamond and Zweigelt were de-stemmed and pressed into stainless steel tanks and then later blended after fermentation had begun.

Malolactic Fermentation: Yes

Bottling: September 30, 2024

Production: 390 Cases

Wine Release Date: February 15, 2025

VINTAGE NOTES

2024 started off with a mild winter that left the vines unscathed by any winter damage. Spring was also reasonably warm with average rainfall and no spring frost which set the vines up for a good crop load come harvest time. The summer and fall were relatively warm but a close to average level of rainfall kept the vines growing and healthy. We ended the year with an above average growing degree day count of 2900. The brix accumulation in the grapes was above average across the board. Acidity levels were slightly below average due to the higher level of ripeness. Both the red and white wines show nicely this vintage with the red wines taking the spotlight. The reds have bolder color and tannins than they would in a cooler vintage, while the whites have slightly lower acidity but a more concentrated palate than average.

A blend of white hybrid and red vinifera grapes, our 2023 Diamond and Zweigelt Pétillant Naturel offers notes of cherries, raspberries, and red grapefruit. Delicate bubbles and a spirited acidity provide balance to this fruit forward wine. With fermentation completed in the bottle under crown cap, each bottle is unique. Pair with berries and cream garnished with mint.