



PINOT NOIR 2007

APPELLATION: Seneca Lake, Finger Lakes

HARVEST DATE: September 24, 2007: 27% Atwater Vineyards and
September 26, 2007: 46% Sawmill Creek Vineyards-Hector, NY and
27% Leidenfronst Vineyards-Hector, NY.

HARVEST BRIX: 20.5° (SCV AND AEV) AND 19.4° (LV)

GROWING CONDITIONS: A hot and dry summer with drought-like conditions was followed by late season rainfall. A mild fall with sun-filled days and cool nights coaxed the grapes to optimum ripeness and deep dark color.

BLENDING INFORMATION: 100% PINOT NOIR

TIME IN OAK: 10 months—(10% new French oak/ 90% - 6 yr. French oak—neutral barrels)

ACIDITY: .73g/100ml TA **pH:** 3.39 **RESIDUAL SUGAR:** 0. %

ALCOHOL: 12.5%

BOTTLING DATE: August 27, 2008

TOTAL PRODUCTION: 354 cases

WINE BACKGROUND: 2007 is Atwater's fourth vintage of Pinot Noir and may possibly be the most true and interesting Pinot that we've produced.

Yeast strains used were WE372, Harmony and RB2. The fermentation of the grapes was a combination of 1-ton bins (punch down), tank (pump over) and Ferment-A-Bag.

TASTING NOTES: This wine's velvety cherry and sandalwood mouth-feel delicately wraps its alluring tastes upon your palate. Perfectly complimentary with food, try with game bird or

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