

# KEUKA LAKE VINEYARDS

FINE ESTATE WINES

## Tech Sheet

### 2016 Vignoles

**Varietal Composition:** 100% Vignoles

**Vineyards:** 61% Atwater, 39% Mitchell

#### Final Analysis

Alcohol: 13.9%

Residual Sugar: 13 g/L

Final pH: 3.18

Final TA: 9.6 g/L

Date Bottled: July 19, 2017

Total Production: 358 cases

#### Harvest Data

*Atwater*

Harvested: Sept 16

Brix: 25.0

pH: 3.09

TA: 11.9 g/L

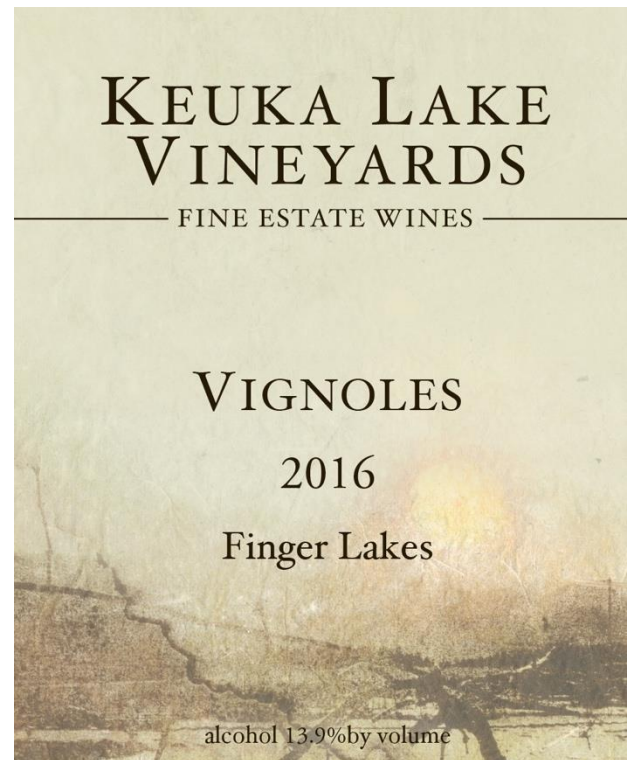
*Mitchell*

Harvested: Sept 20

Brix: 25.5

pH: 3.20

TA: 10.2 g/L



#### Vinification

Both vineyards machine harvested and vinified separately with Delta yeast

4 & 7-month fermentation at cool temperature

No fining agents used

Vegan friendly

Sterile filtered at bottling

#### Vineyards

The Mitchell Vignoles is from a small 0.9-acre vineyard that was planted on the east side of Keuka Lake by the late Tom Mitchell, a pioneering grape grower who was also vineyard manager for many years at Taylor Wine Company. The vines are umbrella trained and the soils are gravelly and glacial till. The grapes in 2016 were farmed by his son and vineyard manager, Tom Mitchell Jr, under the guidance of Marcy Mitchell, Tom's wife.

The Atwater Vignoles vineyards are planted in three blocks, located on the east side of Seneca Lake, and have one of the best views around the Finger Lakes. The blocks are planted amongst vinifera vineyards in a somewhat patchwork quilt pattern that is beautifully visible from their tasting room. In 2016, the vineyard showed the large, tight clusters characteristic of Vignoles, with a high level of tropical fruit flavors.