

2021

BILLSBORO WINERY

CHARDONNAY

Atwater Estate Vineyards

FINGER LAKES



TASTING NOTES

10% lightly oaked in neutral barrels provides a hint of coconut with Granny Smith apple and lemon zest on the palate

VINTAGE NOTES

Winter 2021 was generally mild, with some snow and cold patches, but no winter injury was reported. The spring was a tad warmer than in recent years, especially in April, however we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall, so it seemed like we were constantly battling to produce quality grapes. One concerning trend in recent years that seems to exacerbate grape breakdown is the increase of nighttime temperatures, which creates increased disease pressure, lower sugars, and acids. So, while we had to work twice as hard this vintage, the early intervention in the vineyards and additional hand work sorting and culling on the crush pad has yielded yet another unforgettable

WINEMAKING NOTES

Harvested at Atwater Vineyards on September 24th at 19.6 Brix chaptalized to 22 Brix, cold settled, racked and tank fermented with VIN 13 yeast at 57F, while an additional 11% of total blend was barrel fermented with CY3079 and aged for 6 months on the lees. On April 28th, the final blend was assembled including 50% Fox Run Vineyards tank fermented Chardonnay. Filtered and bottled on June 9th, 2022.

VINEYARD NOTES

Atwater Vineyards in Burdett, NY is located along the southeast corner of Seneca Lake, in a stretch of sloping vineyards many refer to as the "banana belt" of the Finger Lakes. We thank Chris, Mike and Wes for their dedication and passion!

TECHNICAL NOTES

pH	3.45	RS	0.0%
TA	7.1 g/l	ABV	12.9%
Cases Produced	420		

100% Chardonnay
50% Atwater Vineyards – 50% Fox Run Vineyards