



2013 Fathom 107

Harvest Dates: October 16th - 17th, 2013 | **Alcohol label %:** 12.0 | **pH:** 3.13 |
Acidity (TA): 6.7 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2013 Finger Lakes growing season started off on a challenging note with an excess of cool, damp weather in the spring and early summer months. Conditions dramatically improved in the weeks leading up to harvest, with predominantly sunny days and cool evening throughout September and into October.

Harvest

The extended season ultimately produced one of the best harvests on record, in terms of both quality and quantity.

Bottling

September 26, 2014. Stelvin closure.

Limited quantities, Library Wine. Club membership required for access.

Palate

Both Riesling and Gewurztraminer show off their big aromatics with a nose that's both intensely floral and fruity at the same time. Rich, yet lively, on the palate with a finish that doesn't stop.

Food Pairing

Excellent pairing wine - well suited for a holiday dinner!

