



## 2017 MUSCAT OTTONEL

Estate Grown and Bottled; Seneca Lake AVA

Fulkerson Winery is becoming more and more interested in small-production, unique and relatively unknown (to the Finger Lakes) varietals such as Muscat Ottonel. This is typically grown in Germany and regularly expresses

a spicy and herbal character. Typically finished sweet, this refreshing wine is semi-dry and expresses varietal character above sweetness.

### WINEMAKING NOTES

Bottling date: 07/05/2018

Cases bottled: 88

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 10.7%

Labeled alcohol: 11%

Brix at harvest: 21

Residual sugar: 1.5%

IRF scale: Dry

TA (Titratable Acidity): 7.6g/L

pH: 3.3

Age ability: 1-4 years.

Serving temperature: 55°-60°F

Tasting notes: fruit, white peach. Herbal character

Pairing suggestions: Chicken, oysters and any fruit desserts.

"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."

### VITICULTURAL NOTES

Grape: Muscat Ottonel

Harvest date: October 16, 2018

Grown on an ancient river delta, our Muscat Ottonel planting is a little over one third acre on a very quick

draining Howard series gravel soil. Morning sun on the site, along with quick draining soil limits disease pressure allowing for clean fruit, despite the high susceptibility of this variety to downy mildew. Muscat

Ottonel Vines have good yield and are early ripening. The vines are more cold hardy than other varietals in the Muscat family of *Vitis vinifera* making the Finger Lakes an ideal area for growing this light and crisp varietal.

