

Fulkerson Winery

Fulkerson Wine Cellars LLC

3/28/2017

Dundee, NY 14837-8828

2016 Muscat Ottonel

Estate Grown and Bottled; Finger Lakes AVA

Fulkerson Winery is becoming more and more interested in small-production, unique and relatively unknown varietals such as Muscat Ottonel.

This is typically grown in Germany and regularly expresses spicy and herbal character.

"This fruit forward wine is very light and crisp with aromas of white peaches which is complimented by a subtle sweet herbal finish. A perfect companion to chicken, oysters and any fruit desserts."

Viticultural Notes

Grape: Muscat Ottonel

Harvest Date: September 22, 2016

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



Winemaking Notes

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Bottling Date: 3/8/2017

Cases Bottled: 109

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by Volume: 11%

Labeled alcohol: 12%

Brix at Harvest: 20.5

Residual Sugar: 0.5%

IRF scale: Dry

TA (Titratable Acidity): 5g/l

pH: 3.25

Age ability: 1-4 years in cool temperatures and out of direct sunlight. Our Muscat Ottonel is produced with immediate consumption in mind.

Serving Temperature: 55°-60°F

Tasting Notes: Light and crisp with aromas of white peaches complimented with a subtle herb finish.

Pairing Suggestions: Chicken, oysters and any fruit desserts.

growing this light and crisp varietal. 2016 was a good year for this varietal and a good sugar level was reached. The young vines did show some signs of drought during the unusually dry growing season.