

2010 PINOT NOIR *Reserve*

DAVIS VINEYARD

VINTAGE NOTES

The 2010 vintage was full of excitement, with record-breaking temperatures and an abundance of growing degree days (GDD)! Bud-break occurred earlier than usual with April's temperatures rising into the mid-80s. With the perfect balance of rain and heat, and our diligent efforts of fruit-thinning and leaf-pulling, our grapes remained clean and developed to full ripeness near perfectly. As one of the warmest vintages the Finger Lakes had seen in nearly 40 years, the wines respond with beautiful fruit-focused concentration and strong depth and weight.

VITICULTURE & VINEYARD SITE

Structured and harmonious, yet strong and elegant, our Davis Vineyard is a spectacular representation of quality grape-growing in the Finger Lakes. Hand-planted in 1998 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravelly Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

WINEMAKING

Harvest Dates: 9/22/10

Harvest Brix: 24.5°

Total Acidity: 6.8 g/L

pH: 3.63

Alcohol: 13.9%

Cases Produced: 236

OAK PROGRAM

Aged for 12 months in one year-old French oak barrels.

TASTING NOTES & FOOD PAIRING

This Reserve Pinot Noir boasts an incredibly vivid nose filled with earth, red cherries, truffles, and plums. Medium weight with hints of vanilla, figs, and black tea on the palate. Try pairing this bold wine with a hearty lentil soup or a glazed duck breast with mushrooms sautéed in red wine.

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