

2012 LEMBERGER

SUNRISE HILL VINEYARD
Single Vineyard Series

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

VITICULTURE & VINEYARD SITE

Sunrise Hill Vineyard, a picturesque landscape located on the western side of Cayuga Lake, is owned and operated by Bob and Kathy Ruis. Here, 12 acres of eastern-facing vinifera grapes are grown. The combination of soil, location and climate produce grapes that are packed with bright, fruit-focused flavors with just a hint of mineral and spice.

WINEMAKING

Harvest Date: 10/10/12

Harvest Brix: 24.0°

Total Acidity: 6.6 g/L

pH: 3.45

Alcohol: 13.6%

Cases Produced: 216

Bottling Date: 8/22/13

OAK PROGRAM

Aged for 8 months in French & American oak.

TASTING NOTES & FOOD PAIRING

Intense aromatics of earth with integrated notes of clove, cedar, and dark fruit. A dense core of blackberries and figs are braced by fine, round tannins. This 2012 Lemberger pairs well with earthy, mushroom-based dishes, or blue cheeses such as Stilton or Gorgonzola.

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