

2012 PINOT GRIGIO



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. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VINEYARD SITES

67% West side of Seneca Lake
33% East side of Seneca Lake

WINEMAKING

Harvest Date: 9/15 /12	Harvest Brix: 24.4°
Total Acidity: 7 g/L	pH: 3.48
Alcohol: 13.8%	Residual Sugar: 1.0%
Cases Produced: 309	

TASTING NOTES & FOOD PAIRING

Bursting with bosc pear, lemon and a hint of vanilla on the nose, following through to refreshing citrus fruits and minerality on the palate. Refreshing, clean and crisp! Try pairing with grilled, herbed white fish, or a platter of green apples, sharp cheddar cheese and prosciutto.