



# 2013 PINOT NOIR

DAVIS VINEYARD - *Single Vineyard Series*

## VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

## 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

Hand-harvested  
Harvest Date: 9/27/13  
Alcohol: 13.5%  
Clones: 667, 777, 114, 115  
Bottling Date: 9/13/14

Hand-sorted  
Harvest Brix: 23°  
Cases Produced: 295  
Unfiltered, Unfined

## OAK PROGRAM

Aged for 8 months in neutral oak.

## TASTING NOTES

This lively Pinot Noir has the true vibrant color of Burgundy with aromas of red fruit mixed with cedar, herbs, and a hint of eucalyptus. On the palate it exudes earthy cranberries with a long finish of Bing cherries and a hint of mint. Pair this wine with roast duckling with red currant glaze, kale salad garnished with dried fruits and walnuts, or cherry cheesecake.