

2013 PINOT GRIGIO

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 SITES

100% East side of Seneca Lake

WINEMAKING

Blend: 96% Pinot Grigio, 3% Sauvignon Blanc & 1% Chardonnay
Harvest Date: 9/30/13 Harvest Brix: 23.0°
Total Acidity: 6.4 g/L pH: 3.55
Alcohol: 13.4% Bottling Date: 4/29/14
Residual Sugar: 0.9% Cases Produced: 388

TASTING NOTES & FOOD PAIRING

This Pinot Grigio is unlike any other. After a month of integrating with the Chardonnay lees, this wine is full, rich and wonderfully complex. Fleshy white peach combines with lemon and lime on the nose while minerality couples with a soft and refreshing mouthfeel that follows through to a lingering fruit-driven finish. Pair this Pinot Grigio with grilled shrimp, artichoke and tomato kebabs, or pan-seared halibut accompanied by a tangy Asian-style slaw.

