

2014 PINOT GRIGIO

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. Extreme winter conditions reduced the potential crop yields early in the 2014 season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit - a favorable outcome! Spring and summer days saw temperatures vacillating from cool to hot with intermittent showers. The harvest season began warm but dry, with temperatures quickly declining in late October. Each hand-harvested vineyard brought fruit that demonstrated optimal ripeness, playful acidity, promising flavors, and tremendous quality.

VINEYARD SITES

83% West side of Seneca Lake
17% East side of Seneca Lake

WINEMAKING

Harvest Date: 9/30/14
Total Acidity: 6.4 g/L
Alcohol: 13.7%
Residual Sugar: 0.5%

Harvest Brix: 23.6°
pH: 3.69
Bottling Date: 4/12/15
Cases Produced: 481

TASTING NOTES & FOOD PAIRING

Leading with honeyed notes and bright traces of stonefruit, this 2014 Pinot Grigio presents a rich aromatic profile. Traces of minerality present themselves on the nose and palate, wrapping around a focused presence of ginger, meyer lemon, lime and golden apple. The palate is somewhat nutty with vibrant acidity and a lingering fruit-driven finish. Pair this rich wine with panko-crusted salmon accompanied by an arugula salad topped with cucumbers, feta, and apricots.

