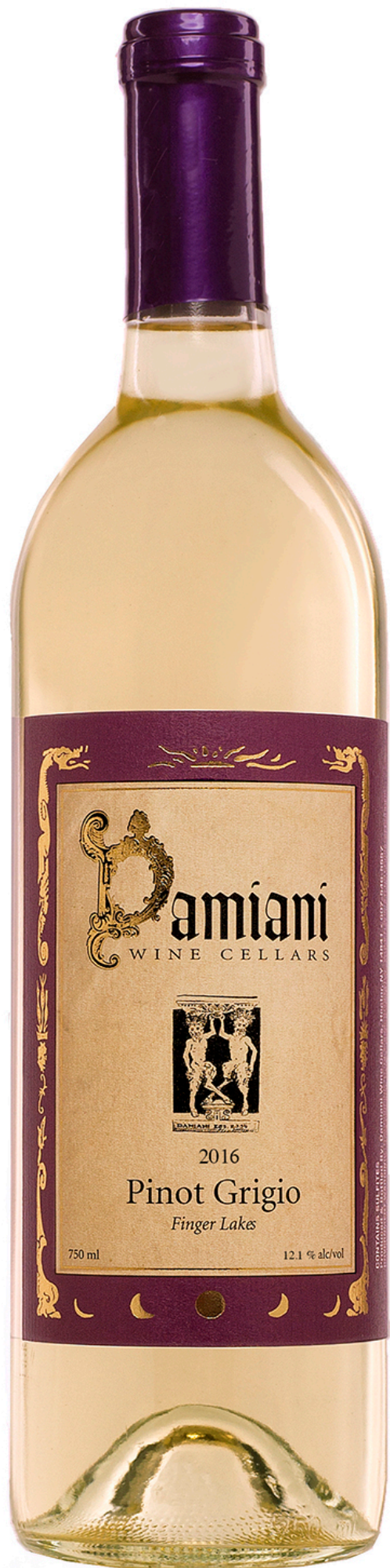


89 Points



2016

PINOT GRIGIO



VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

VINEYARD SITES 100% East side of Seneca Lake

WINEMAKING

Harvest Date: 9/25-10/7/16	Harvest Brix: 20.3-21.3°
Total Acidity: 5.55 g/L	pH: 3.1-3.15
Alcohol: 12.0%	Bottling Date: 2/24/17
Residual Sugar: 0.7%	Cases Produced: 754

TASTING NOTES & FOOD PAIRING

Leading with honeyed notes and bright traces of stonefruit, this 2015 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.