**Vintage Notes**
The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created good growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the risky challenge of harvesting before the grapes took on too much water. Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

**Vineyard Site**
100% East side Seneca Lake

**Winemaking**
- Hand-harvested
- Harvest Date: 9/19/11
- Harvest Brix: 23.2°
- Alcohol: 13.7%
- Unfined & Unfiltered
- Cases Produced: 95

**Oak Program**
Aged for 15 months in 2-year old French oak.