**2012 PINOT NOIR**

**Davis Vineyard - Upper Block**

**Single Vineyard Series**

**VINTAGE NOTES**
With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

**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: 9/16/12
Alcohol: 13.6%
Clones: 667, 777, 114

Hand-sorted
Harvest Brix: 24.5°
Cases Produced: 225
Unfiltered, Unfined

**OAK PROGRAM**
Aged for 8 months in French oak.

**TASTING NOTES**
Spicy, toasty aromas lead to a rich mingling of dark, fresh fruits. A slightly earthy component comes out to play in the nose, with terragon, bay leaf, and tree bark following the fruit aromatics. The palate of this Pinot Noir is dense with grilled fruits, plum skin, cranberry, and tart cherry. Medium weight with pronounced, fine tannins, and an earthiness that can often be found in Pinot Noir from our celebrated Davis Vineyard.