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 Site
70% Sawmill Creek Vineyards - east side Seneca Lake
30% Damiani Vineyard - east side of Seneca Lake

Winemaking
Hand-harvested
Harvest Date: 10/14 & 10/19/13
Total Acidity: 6.6 g/L
Alcohol: 12.5%
Bottling Date: 8/15/14

Oak Program
Aged for 8 months in a combination of neutral and French oak barrels (10% new).

Tasting Notes & Food Pairing
As this wine opens up, black pepper integrates with toasty oak and foraged blackberries on the nose. The roundish mouth-feel has a brambly core of spiced plums, smoke and vanilla with grapefruit rind on the finish. The perfect foil for spiced meats, this is a natural for Toulouse-style Cassoulet, Moroccan spiced stews, and roast rabbit.