**2013**

**Pinot Grigio**

**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 Sites**
100% East side of Seneca Lake

**Winemaking**
Blend: 96% Pinot Grigio, 3% Sauvignon Blanc & 1% Chardonnay
Harvest Date: 9/30/13  Harvest Brix: 23.0°
Total Acidity: 6.4 g/L  pH: 3.55
Alcohol: 13.4%   Bottling Date: 4/29/14
Residual Sugar: 0.9%   Cases Produced: 388

**Tasting Notes & Food Pairing**
This Pinot Grigio is unlike any other. After a month of integrating with the Chardonnay lees, this wine is full, rich and wonderfully complex. Fleshy white peach combines with lemon and lime on the nose while minerality couples with a soft and refreshing mouthfeel that follows through to a lingering fruit-driven finish. Pair this Pinot Grigio with grilled shrimp, artichoke and tomato kebabs, or pan-seared halibut accompanied by a tangy Asian-style slaw.