2014 Pinot Noir
Davis Vineyard - Single Vineyard Series

Vintage Notes
Ever so gently the spring of 2014 tip-toed in, to receive a very enthusiastic welcome, from both grape-growers and from the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

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 5½ acre site is perfectly suited to produce lively, old-world style wines.

Winemaking
Hand-harvested
Hand-sorted
Harvest Date: 9/29/2014
Clones: 667, 777, 114, 115
Alcohol: 13.5%
Harvest Brix: 23.5°
Total Acidity: 6.3 g/L
pH: 3.6
Unfiltered & Unfined
Bottling Date: 8/11/2015
Cases Produced: 150

Oak Program
Aged for 18 months in older & neutral French oak.

Tasting Notes & Food Pairing
This completely unfiltered and unfined Pinot Noir is a savory selection in an austere French style, exuding deep earth and beefy bouillon on the nose. Leather, tobacco, cranberry and pomegranates hit the palate with firm wood tannins, finishing with notes of buttered raw mushrooms, herbs, pink peppercorns and a hint of cola. Pair with Coq au vin, Beef Wellington, game birds like duck or goose, or mushroom casseroles. Decanting recommended.

Drink Window
Drink now – 2021 +