2014 Pinot Noir
Sunrise Hill 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
Sunrise Hill Vineyard, a picturesque landscape located on the western side of
Cayuga Lake, is owned and operated by Bob and Kathy Ruis. Here, 12 acres
of eastern-facing vinifera grapes are grown. The combination of soil, location
and climate produces grapes that are packed with bright, fruit-focused flavors
with just a hint of mineral and spice.

Winemaking
Hand-harvested
Total Acidity: 6.0 g/L
Harvest Brix: 23.5°
Alcohol: 13.5%
Clones: 25% 777, 75% 115
Unfined & Unfiltered

Oak Program
Aged for 22 months in neutral oak.

Tasting Notes & Food Pairing
Ruby red with golden highlights, the current vintage of Sunrise Hill Vineyard
Pinot Noir stands out with its distinctively bright style. The wine is light-
bodied, with mineral notes on the nose and red currants mixed with violets on
the palate; it ends dry with good acidity, a hint of spice, and round tannins on
the finish. Serve with duck breast with dried cherry sauce, mild red meats, or
soft cheeses.