2015
Pino noir reserve
Davis Vineyard

VINTAGE NOTES
Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

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
Harvest Date: 9/24/15
Alcohol: 13.1%
Clones: 777 & 115
Unfined & Unfiltered
Hand Sorted
Harvest Brix: 23.6°
Total Acidity: 6.6 g/L
pH: 3.51
Cases Produced: 91

OAK PROGRAM
Aged for 18 months in 50% 2nd use French oak & 50% neutral French oak.

DRINK WINDOW
Hold, or drink now through 2028+

TASTING NOTES & FOOD PAIRING
A darker - more dense - Pinot Noir, the 2015 reserve opens with notes of fresh cut pine and a tight grip of tannins that unfold to tangy pomegranate with dark açaí berry on the mid-palate and finishes meaty with notes of portobello mushrooms and freshly grilled beef. Bold enough to stand up to grilled red meats and hearty stews this wine is subtle enough to be an excellent accompaniment to roasted fowl, and is a classic pairing with all mushroom dishes.