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 Sites
100% West side of Seneca Lake

Winemaking
- Harvest Date: 9/30/15
- Harvest Brix: 23.6°
- Total Acidity: 5.85 g/L
- pH: 3.69
- Alcohol: 13.8%
- Bottling Date: 3/22/16
- Residual Sugar: 0.6%
- Cases Produced: 214

Tasting Notes & Food Pairing
Leading with honeyed notes and bright traces of stonefruit, this 2015 Pinot Grigio presents a rich aromatic profile. Traces of minerality present themselves on the nose and palate, wrapping around a focused presence of ginger, meyer lemon, lime and golden apple. The palate is somewhat nutty with vibrant acidity and a lingering fruit-driven finish. Pair this rich wine with panko-crusted salmon accompanied by an arugula salad topped with cucumbers, feta, and apricots.