Pinot Noir

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Finger Lakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

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 Gravely Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

Winemaking
Hand-planted in 2016 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravely Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

Oak Program
Aged for 18 months in mostly neutral French oak.

Tasting Notes & Food Pairing
This garnet hued gem opens with notes of black cherry pastry mingled with woody oak and mushrooms. On the palate a distinctive mix of savory and fruit prevail with a rich creamy mouth-feel and notes of red currant, vanilla, beef broth, and just a hint of rosemary and pine needles. The super long finish wraps up with buttery baked red apples and cedar, leaving the tip of your tongue tingling. Enjoy this wine for years to come with meats served with Medjool dates, roasted fowl such as pheasant, mushroom sauces or dried cherry cobbler.

Serving Temperature
53° - 60°F

Drink Window
Drink now – 2025 +