Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring… then early summer… then mid-summer… enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital “S”. The vines went wild! In October -mid-harvest-it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

**Vineyard Sites**

60% East side of Seneca Lake  
40% West side of Cayuga Lake

**Winemaking**

- Harvest Date: 9/27/17
- Total Acidity: 7.8 g/L  
- Alcohol: 12.0%  
- Residual Sugar: 0.1%  
- Bottling Date: 3/19/18  
- Harvest Brix: 20.5°  
- pH: 3.35  
- Cold Soak: 14 hours  
- Cases Produced: 654

Crushed & de-stemmed below 40 degrees F.

**Tasting Notes & Food Pairing**

This 100% Pinot Noir Rosé is a beautiful, rich, salmon pink color. Clean aromatics evoke distinct Finger Lakes minerality with an abundance of fragrant floral notes. A playful, tropical bouquet of banana & honeysuckle blends with intensely ripe strawberries on the nose, leading to a flavor profile with subtle red fruits and refreshing acidity. Pair this rosé with lightly grilled lemon shrimp accompanied by a watermelon or beet salad topped with feta cheese.  
Drink Now – 2020  
Serving Temperature: 42 - 51° f