2017  
LEMBERGER  
Sunrise Hill Vineyard  
Single Vineyard Series  

Vintage Notes
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.

Viticulture & 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 produce grapes that are packed with bright, fruit-focused flavors with just a hint of mineral and spice.

Oak Program
Aged for 9 months in a combination of 10% 4-6 year old Hungarian and a balance of neutral oak barrels.

Winemaking
Hand-harvested  
Harvest Date: 10/14/17  
Total Acidity: 7.5 g/L  
Unfined & Unfiltered  
Cases Produced: 95  
Hand-sorted  
Harvest Brix: 22.5°  
PH: 3.35  
Bottling Date: 8/21/18  
Alcohol: 12.5%

Tasting Notes
Following in the footsteps of the 90 point 2016 Lemberger, the new vintage is bursting with lush fruit, smoke, and spice. With notes of blueberry, dark chocolate, and fennel on the palate the wine finishes strong with cedar and tobacco leaf overtones and a hint of white pepper. Pair with Hungarian goulash, beef cheeks, grilled steaks, and mushroom dishes.