2017
Lemberger

**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.

**Vineyard Site**
62% West Side of Cayuga Lake
38% East Side of Seneca Lake

**Oak Program**
Aged for 9 months in a combination of 10% 1 year old French oak 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: 215

**Hand-sorted**
Harvest Brix: 22.5°
PH: 3.32
Bottling Date: 8/21/18
Alcohol: 12.5%

**Drink Window**
Drink now through 2021+

**Tasting Notes**
Fruitier than the Sunrise Hill Lemberger this new bottling has bright notes of raspberry and cooking spice on the nose, followed by tangy, robust, pomegranate on the palate and a firm tannic grip from the presence of newer French oak and extended skin contact. Aged on the lees, the wine has a creamy finish with generous fruit, spice, and hints of white pepper dancing on the tongue. Pair with traditional goose or roast duckling with cranberry sauce, slow cooked beef with smoked paprika, or Linzer torte.