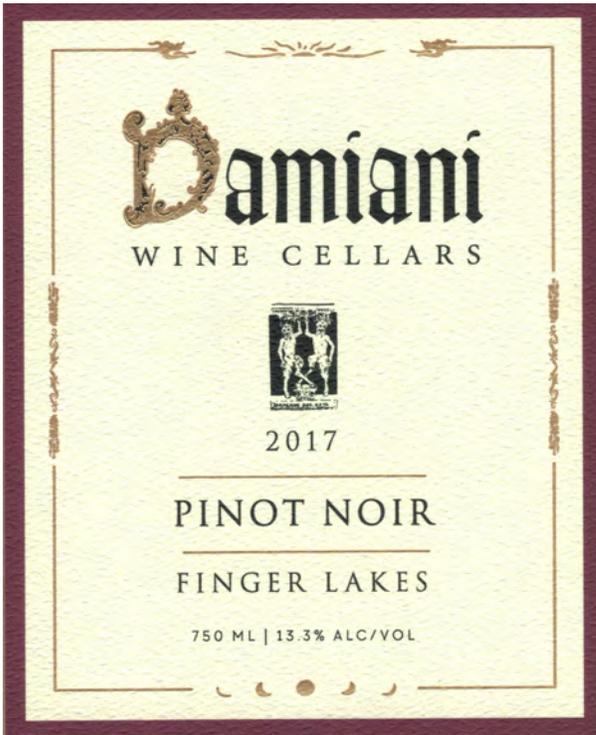


# 2017 PINOT NOIR



## WINEMAKING

Hand-harvested	Total Acidity: 6.6 g/L
Hand-sorted	pH: 3.55
Harvest Date: 9/25/2017	Unfiltered & Unfined
Harvest Brix: 23.0°	Bottling Date: 8/15/2019
Alcohol: 13.3%	Cases Produced: 69

## 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 midsummer... 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 -midharvest- 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

## VINEYARD SITE

65% East Side of Seneca Lake  
35% West Side of Cayuga Lake

## OAK PROGRAM:

Aged for 18 months in mostly neutral French oak.

## TASTING NOTES & FOOD PAIRING

This garnet hued beauty begins as earthy as they come, with hints of fall leaves, woody oak and mushrooms all braced by tart but dark cherries. On the palate a distinctive mix of savory and fruit prevail with a rich creamy mouth-feel and notes of buttery baked red apples, vanilla, caramel, beef broth, and just a hint of cedar. The super long finish wraps up with red currants and even more cedar, leaving the tip of your tongue tingling. Enjoy this wine for years to come with beef stroganoff, roasted fowl or pheasant, mushroom sauces or dried cherry cobbler.

**SERVING TEMPERATURE** 53° - 60°F

**DRINK WINDOW** Drink through 2026 +

