

2019 PINOT GRIGIO



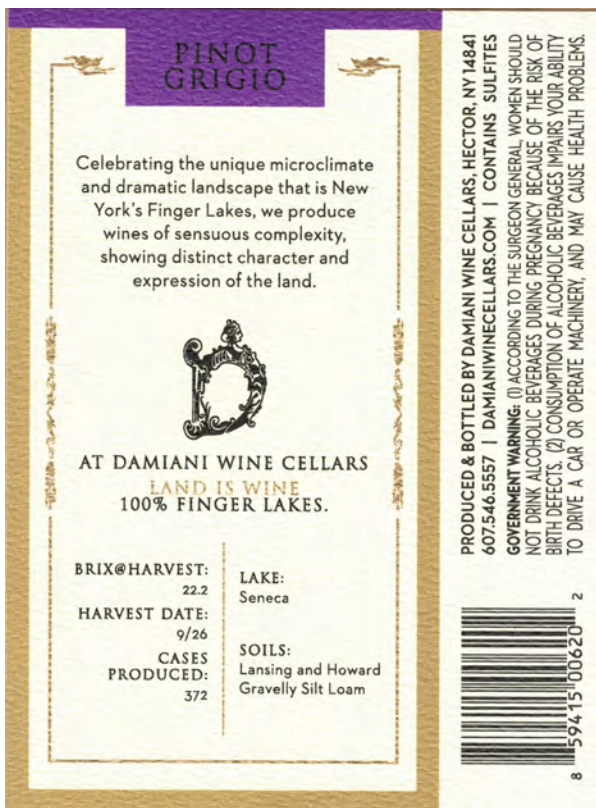
WINEMAKING

Harvest Date: 9/26/2019 Harvest Brix: 22.2°
Total Acidity: 5.9 g/L pH: 3.38
Alcohol: 11.0% Bottling Date: 6/25/2020
Residual Sugar: 0.1% Cases Produced: 372

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

VINEYARD SITES 100% East side of Seneca Lake



TASTING NOTES & FOOD PAIRING

This, our latest Pinot Grigio, glints from the glass with the palest golden yellow. The nose is gently herbaceous, with hints of clover, fennel and fresh hay. The body is light and refreshing with a fore-palate of star fruit, followed by melon and green apple ending in a crisp, clean finish that is sure to quench the hottest of days.

Food pairing pending.

DRINK WINDOW: Drink now through 2024

SERVING TEMPERATURE: 42° - 51°f