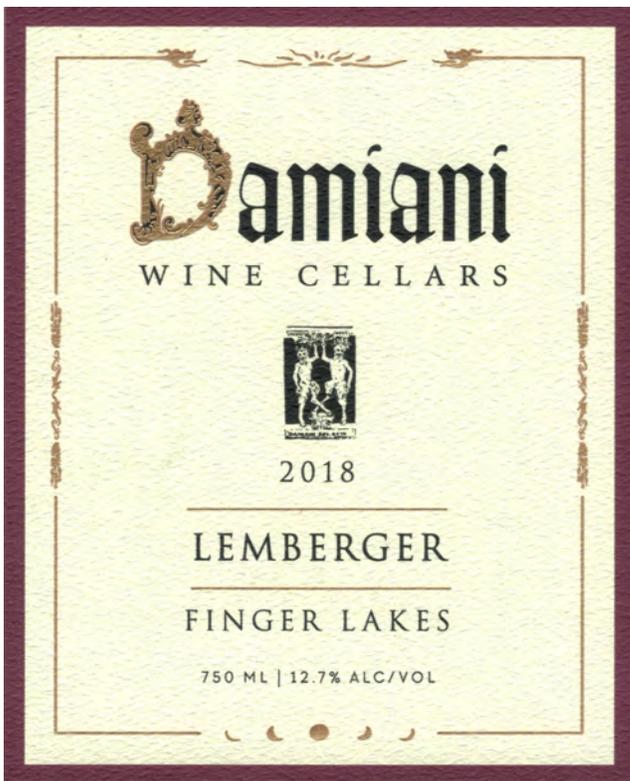


# 2018 LEMBERGER



## 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	Hand-sorted
Harvest Date: 10/9/2018	Harvest Brix: 21.0°
Total Acidity: 6.4 g/L	pH: 3.57
Unfined & Unfiltered	Bottling Date:
Cases Produced: 185	8/21/2019 Alcohol:
	12.7%

## VINTAGE NOTES

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried--by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible - just a little less of it.

## VINEYARD SITE

58% East Side of Seneca Lake  
42% West Side of Cayuga Lake

**DRINK WINDOW:** now through 2022+

**SERVING TEMPERATURE:** 53 - 60°

## TASTING NOTES

Prepare to be captivated by the exquisite, layered aromas of our second Lemberger made from our Seneca Lake vines. Floral hints of violet and lavender soap mingle with black and red currant, buttery fresh baked bread and that light quintessential tingle of tobacco and white pepper. On the palate find yourself seduced by even more hints of violets, dark plum, candied raspberry, licorice root and French vanilla. Cigar box notes and more delicate white pepper will emerge as this wine spends more time in the bottle. Always a favorite with summer grilling, the new Lemberger pairs well with smoked paprika and honey rubbed pork loin, meats seasoned with herbs de Provence or Linzer torte.

