

2018

TERRA

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.

VITICULTURE & VINEYARD SITE

7% East side of Seneca Lake
15% West side of Cayuga Lake

DRINK WINDOW Drink now - 2025+

R qrgleLmrcq Dmmb gpgle

ur newest blend is an immediate hit with us and we hope you will agree. Pinot noir, Lemberger and Saperavi come together to form this graceful yet bold addition to our red ranks. Aromas of beef roast and black and red cherries tempt the nose. Meanwhile the palate is suffused with black currant, strawberry and the shyest hint of cedar. All is braced with taut, grippy tannins that beg for an array of fine cheeses.

SERVING TEMPERTURE 5 82°

Uglck igle

jclb

45% Pinot noir, 30% Lemberger, 25% Saperavi

Harvest Date: 9/24-10/10/18 Harvest Brix: 21.1°-21.5°

Total Acidity: 6.8 g/L pH: 3.63

Alcohol: 12.5% Bottling Date: 8/21/19

Cases Produced: 525

OAK PROGRAM

Aged for 9 months in a combination of older French oak & neutral oak barrels.