

2013 PN



VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VINEYARD SITES

90% West side Cayuga Lake
10% East side Seneca Lake

WINEMAKING

Blend: 90% Pinot Noir, 8% Syrah, 2% Lemberger
Hand-harvested Hand-sorted
Harvest Date: 9/28/13 Harvest Brix: average of 22.0°
Alcohol: 13% Cases Produced: 325
Unfined

OAK PROGRAM

Aged for 8 months in neutral French and American oak.