

2022 PINOT NOIR



Celebrating the unique microclimate
and dramatic landscape that is
New York's Finger Lakes,
we produce wines of sensuous complexity,
showing distinct character
and expression of the land.

Pinot Noir has long been a passion of ours. We love a cool-climate, Burgundian style Pinot and we have a broad array of vineyard sites and clones with which, if the vintage allows we create several disparate bottlings per year, all delightful!

- Estate grown
- Hand harvested: 9/17-18/2022

100% Pinot Noir

Fermented in 1-ton bins & 4-ton stainless steel tanks, pressed at dryness, underwent MLF in barrel.

Native and commercial yeast.

Aged for 9 months in neutral French oak 227 & 400L barrels.

Brix: 22.0° - 22.5°

Hand Harvested

RS: 0.1%

Hand Sorted

pH: 3.82

Unfined

TA: 6.9 g/L

Sterile filtered

ABV: 12.0%

Bottled: 8/7/2023

Cases Produced: 250

