



PINOT GRIS 2015

APPELLATION: Finger Lakes **VINEYARDS:** Atwater Estate

HARVEST DATE: Sept. 14, 2015

HARVEST BRIX: 20.4°

GROWING CONDITIONS: February went on the record as the coldest in central NY and winter passed slowly into a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

BLENDING INFORMATION: 100% Pinot Gris

ACIDITY: 8.32 G/L **pH:** 3.02 **RESIDUAL SUGAR:** .5% **ALCOHOL:** 11.7%

BOTTLING DATE: April 26, 2016 –224 CASES **RELEASE DATE:** April 2017

WINEMAKER'S NOTES: Machine harvested, the grapes were whole bunch pressed, cold settled, racked and inoculated with W15 yeast. 2 grams per liter, tartaric acid was added prior to fermentation. Fermented at 59°F, racked at 1% on Nov. 12. Filtered and stabilized before bottling.

WINE BACKGROUND: Pinot Gris is probably the best-known "white" variant-clone of Pinot Noir and has grayish-blue fruit, accounting for its name ("gris" meaning "grey" in French). The clone of Pinot Gris grown in Italy is known as Pinot Grigio.

TASTING NOTES: Very crisp, mouthwatering juicy notes of sweet and spicy orange blossom mix with vanilla crème and tangy white peach and pear flavors. Finishes with a rounded, silky, vibrant mouthfeel.

FOOD PAIRING: This wine pairs so nicely with flaky white fish, braised and spiced greens and is supreme with fresh Italian cannolis dusted with powdered sugar.

AWARDS: Tastings.com 91 pts, Gold, Exceptional & Best Buy

