



PINOT GRIS 2016

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

HARVEST DATE: Sept. 21, 2016 **HARVEST BRIX:** 20.2°

GROWING CONDITIONS: After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. We are expecting excellent reds with good concentration and ripe tannins. Our vineyards had excellent yields with normal berry size.

BLENDING INFORMATION: 100% Pinot Gris **RELEASE DATE:** 12/1/2017

ACIDITY: 7.35 G/L **pH:** 3.20 **RESIDUAL SUGAR:** .4% **ALCOHOL:** 13%

BOTTLING DATE: June 1, 2017 **PRODUCTION:** 185 CASES

WINE RELEASE DATE: _____, 2018

WINEMAKER'S NOTES: Hand-picked, destemmed, pressed, cold settled, racked and inoculated with W15 yeast. 1.5 grams per liter, tartaric acid was added prior to fermentation. Fermented at 59° F in stainless steel. Racked at 1% on Nov. 14. 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 mouth-feel.

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.

