



PINOT NOIR 2014 NORTH BLOCK FIVE

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: ATWATER ESTATE VINEYARDS (100%)

HARVEST DATE: PINOT NOIR: OCTOBER 2, 2014

HARVEST BRIX: PINOT NOIR: 22.4°

GROWING CONDITIONS: The growing degree days for the season were in line with the long-term average of a typical vintage in the Finger Lakes. A harsh winter hung on into April. We were spared bud damage directly due to our vineyard location. It was a cool spring, thus holding bud break back until early May. The summer had some warm stretches but was mostly cool with lower humidity than in recent summers. July was wetter than normal but most importantly, August thru October saw below average rainfall with many dry, sunny days. The lower disease pressure throughout harvest allowed the grapes time to catch up and finish maturing before the first frost.

BLENDING INFORMATION: 100% PINOT NOIR

TIME IN OAK: 9 months in 100% French oak (neutral barrels)

ACIDITY: 6.3 G/L **pH:** 3.88 **RESIDUAL SUGAR:** .16 %

ALCOHOL: 12.5%

BOTTLING DATE: August 24, 2015 **TOTAL PRODUCTION:** 104 CASES

RELEASE DATE: February 4, 2017

WINE BACKGROUND: Bin fermented punch-down, 10% whole bunch, hand picked. RA17 yeast, aged 9 months in neutral French oak barrels. Rough filtered only, no fining.

TASTING NOTES: The deep ruby red color entices you to inhale the aromas of toffee and caramel. Subtle earthiness melds into flavors of raspberry and chocolate with velvety tannins on the finish.

FOOD PAIRINGS: Perfectly complimentary with food. Try grilled salmon, duck or mild and creamy cheeses like Brie, Cheddar, Havarti.

