



PINOT GRIS - SAWMILL CREEK VINEYARDS 2014

APPELLATION: Finger Lakes **VINEYARDS:** Sawmill Creek & Atwater Estate
HARVEST DATE: SMC: Sept. 29, 2014 AEV: Sept. 17, 2014
HARVEST BRIX: SMC 21.4° AEV 19.6°

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: SCV: 100% Pinot Gris SMC: 55% AEV: 45%
ACIDITY: 8.4 G/L **pH:** 3.19 **RESIDUAL SUGAR:** .5% **ALCOHOL:** 13.1%
BOTTLING DATE: May 8, 2015 - 224 cases **RELEASE DATE:** Nov. 3, 2015

WINEMAKER'S NOTES: Atwater's first crop of Pinot Gris was hand picked on Sept. 17th and whole cluster pressed, settled, racked and fermented in stainless steel with W15 yeast. Atwater purchases an additional 1.9 tons from Sawmill Creek Vineyards on Sept. 29 which was machine harvested, crushed, pressed and also fermented with W15 yeast in stainless steel. On December 5th these two lots were blended to create this delicious wine.

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: Decadent and juicy notes of sweet and spicy orange blossom mix with vanilla crème and tangy white peach flavors. This wine pairs so nicely with flaky white fish, braised and spiced greens and is supreme with fresh Italian cannolis dusted with powdered sugar.

