



PINOT NOIR 2013 NORTH BLOCK FIVE

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: ATWATER ESTATE VINEYARDS (100%)

HARVEST DATE: PINOT NOIR: SEPT. 17 & 26, 2013 BLAU: OCT. 17, 2013

HARVEST BRIX: PINOT NOIR: 21.1°, 23° BLAU: 22°

GROWING CONDITIONS: The growing season in the Finger Lakes has been close to average in number of growing degree days. We managed to avoid any significant spring frost and it stayed cool for a long time. Heavy spring rains continued into June, July was hot and humid with temps reaching the triple digits. Through early August, the relatively dry weather had vineyards thriving. An inch of rain on Labor Day turned up the disease pressure in some vineyards but a spectacular September saved us by staying dry and sunny for most of the month keeping a lot of these early afflictions from being troublesome.

BLENDING INFORMATION: 94% PINOT NOIR 6% BLAUFRÄNKISCH

TIME IN OAK: 9 months in 100% French oak

ACIDITY: 6.3 G/L **pH:** 3.81 **RESIDUAL SUGAR:** .2 % **ALCOHOL:** 12.5%

BOTTLING DATE: August 26, 2014 **TOTAL PRODUCTION:** 216 CASES

RELEASE DATE: September 28, 2015

WINE BACKGROUND: Yeast strains used were RA17. The fermentation of the grapes was done in 1-ton bins, punched down three times a day for 8 days and then pressed off at dryness. 100% malolactic fermentation.

TASTING NOTES: The deep ruby red color entices you to inhale the aromas of velvety rose petals and cherry which carry through onto the palate. Smoky cocoa and toasted oak complement the fruit with light tannin on the finish.

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

WINE ENTHUSIAST: 90 POINTS July 2016

