



PINOT GRIS 2017

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

WINE PROFILE

Harvest Date: September 21, 2017 **Harvest Brix:** 18.4°

Elevation: 570-600 ft **Clone:** 152, 146

Soil Type: Lansing

Blend: 100% Pinot Gris

Acidity: 7.35 g/L **pH:** 3.28

Residual Sugar: 0.3% **ABV:** 12.2%

Bottling Date: June 19, 2018 **Production:** 414 CASES

Wine Release Date: March 31, 2019

VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

WINEMAKER'S NOTES

Hand-picked, destemmed, pressed, cold settled, racked and inoculated with W15 yeast. Fermented at 59° F in stainless steel. Filtered and stabilized before bottling.

TASTING NOTES

Crisp, mouthwatering 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

Pairs nicely with flaky white fish, braised and spiced greens, and is supreme with fresh Italian cannolis dusted with powdered sugar.

