



## PINOT GRIS 2017

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

**HARVEST DATE:** Sept. 21, 2017 **HARVEST BRIX:** 18.4°

**GROWING CONDITIONS:** The 2017 winter was the most mild in the last four. 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 GDD's (growing degree days) were close to average through June and July but dipped in August. Rainfall was above average right through the growing season which inevitably increased disease pressure and crop load. Thankfully, September and October were warmer and drier than average thus allowing the grapes more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high quality wine in a high yielding vintage.

**BLENDING INFORMATION:** 100% Pinot Gris

**ACIDITY:** 7.35 G/L **pH:** 3.28 **RESIDUAL SUGAR:** .3% **ALCOHOL:** 12.2%

**BOTTLING DATE:** June 19/2018 **PRODUCTION:** 414 CASES

**WINE RELEASE DATE:** March 31, 2019

**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.

**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.

