



# PINOT GRIS 2018

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

## WINE PROFILE

**Harvest Date:** September 20, 2018 **Harvest Brix:** 18.6°

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

**Soil Type:** Lansing

**Blend:** 100% Pinot Gris

**Acidity:** 7.4 g/L **pH:** 3.38

**Residual Sugar:** 0.9% **ABV:** 13%

**Bottling Date:** May 14, 2019 **Production:** 238 CASES

**Wine Release Date:** August 11, 2020

## VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflected the high quality for which we're known.

## WINEMAKER'S NOTES

Hand-picked and hand-sorted. 95% tank fermented and aged sur lees. 5% skin fermented and barrel aged.

## 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.

