



# Pinot Gris 2022



Full of body with a creamy and round mouthfeel thanks to eight months of lees aging in stainless steel. Notes of wet stone are lifted by zesty citrus notes. Pair alongside a salad with a citrus vinaigrette, a creamy polenta, or cheeses like camembert or Manchego.

**APPELLATION:** Seneca Lake  
**VINEYARDS:** Atwater Vineyards

## WINE PROFILE

**Harvest Date:** September 21, 2022

**Harvest Brix:** 21.2°

**Elevation:** 570-600 ft

**Soil Type:** Lansing

**Clone:** 152, 146

**Blend:** 100% Pinot Gris

**Acidity:** 5.0 g/L

**pH:** 3.71

**Residual Sugar:** 0.05%

**ABV:** 13.1%

**Pressing:** Pressed on date of harvest

**Fermentation:** Tank-fermented

**Aging:** Eight months on lees in stainless steel tanks

**Additional Notes:** Completed malactic fermentation

**Bottling:** June 2, 2023

**Production:** 196 Cases

**Wine Release Date:** August 15, 2023

## VINTAGE NOTES

Although winter was fairly typical, we did have a few nights below -5° which became quite consequential. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and for the most part was drier than normal. The summer season was generally hot and dry, so dry, that the region was in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty, and the urgency to avoid a repeat of 2018 and 2021 kicked harvesting into high gear. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November.