Pinot Gris 2022





APPELLATION: Seneca Lake VINEYARDS: Atwater Estate

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. The 2022