



PINOT NOIR 2008

APPELLATION: Seneca Lake, Finger Lakes

HARVEST DATE: September 24, 2008: 27% Atwater Vineyards and
September 26, 2008: 46% Sawmill Creek Vineyards-Hector, NY and
27% Leidenfronst Vineyards-Hector, NY.

HARVEST BRIX: 20.5° (SCV AND AEV) AND 19.4° (LV)

GROWING CONDITIONS: A hot and dry summer with drought-like conditions was followed by late season rainfall. A mild fall with sun-filled days and cool nights coaxed the grapes to optimum ripeness and deep dark color.

BLENDING INFORMATION: 100% PINOT NOIR

TIME IN OAK: 10 months—(10% new French oak/ 90% - 6 yr. French oak—neutral barrels)

ACIDITY: 7.2 G/L **pH:** 3.68 **RESIDUAL SUGAR:** .2 %

ALCOHOL: 12.5%

BOTTLING DATE: September 18, 2009

TOTAL PRODUCTION: 321 cases

WINE BACKGROUND: Yeast strains used were WE372, Harmony and RB2. The fermentation of the grapes was a combination of 1-ton bins (punch down), tank (pump over) and Ferment-A-Bag.

TASTING NOTES: This wine's velvety cherry and sandalwood mouth-feel delicately wraps it's alluring tastes upon your palate. Perfectly complimentary with food, try with game bird.

