



PINOT NOIR 2016 NORTH BLOCK FIVE

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: ATWATER ESTATE VINEYARDS (100%)

HARVEST DATE: SEPTEMBER 22, 2016 **HARVEST BRIX:** 22.5°

GROWING CONDITIONS: After a mild winter with little snowfall and an uneventful spring, the word of the year in the Finger Lakes was drought. Classified as being under 'extreme drought' according to the U.S. Drought Monitor, June and July recorded 1 inch of rain or less in both months. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure resulting in a very clean crop. These conditions also accelerated the ripening process. Overall, it was a ripe year with clean fruit, high sugars and low acids. We are expecting excellent reds with good concentration and ripe tannins. Our vineyards had excellent yields with normal berry size.

BLENDING INFORMATION: 100% PINOT NOIR

TIME IN OAK: 9 months in 100% French oak (neutral barrels)

ACIDITY: 6.2 G/L **pH:** 3.62 **RESIDUAL SUGAR:** .1 % **ALCOHOL:** 13%

BOTTLING DATE: August 22, 2017 **TOTAL PRODUCTION:** 271 CASES

RELEASE DATE: August 18, 2018

WINEMAKER'S NOTES: Hand picked and hand sorted, open top bin fermented punch-down, 20% whole cluster carbonic fermentation. RA17 yeast, aged 9 months in neutral French oak barrels.

TASTING NOTES: The deep ruby red color entices you to inhale the aromas of violet, spice and cherry cola. Flavors of juicy ripe cherry and cranberry meld into velvety tannins on the finish.

FOOD PAIRINGS: Perfectly complimentary with food. Try grilled salmon, duck or mild and creamy cheeses like Brie, Cheddar, Havarti.

