

# PINOT NOIR 2017 NORTH BLOCK FIVE



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

## WINE PROFILE

**Harvest Date:** September 28, 2017 **Harvest Brix:** 22.4°

**Elevation:** 830 ft **Clone:** 115, 667

**Soil Type:** N- 30% Conesus, S- 70% Aurora

**Blend:** 100% Pinot Noir

**Acidity:** 6.3 g/L **pH:** 3.61

**Residual Sugar:** 0.09% **ABV:** 12.9%

**Bottling Date:** August 22, 2018 **Production:** 309 CASES

**Wine Release Date:** April 2, 2020

## VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

## WINEMAKER'S NOTES

We destemmed 80% of the hand-picked and hand-sorted fruit while leaving 20% in whole clusters. It underwent an eight day fermentation in open-top bins with RA-17 yeast with three times daily pigéage. The wine was then transferred to neutral French oak barrels where it aged nine months.

## TASTING NOTES

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

