



# Pinot Noir 2023



The Pinot Noir 2023 offers aromas of dried hibiscus, raspberry, strawberry and fresh rain. The palate is filled with raspberries, red plums, cherries, licorice, and an earthy undertone. These flavors are accompanied by a medium body, fresh acidity, and soft but chewy tannins to help extend the wine's finish.

**APPELLATION:** Seneca Lake

**VINEYARDS:** Atwater Estate, North-2, North-5, and C-2

## Wine Profile

**Harvest Date:** September 21, 2023

**Harvest Brix:** 19.5°

**Elevation:** N-2 - 805 to 820 ft; N-5 -760 to 780 ft

**Soil Type:** N-2 - N - 30% Conesus, S- 70% Aurora; N-5 - N 50% Hudson, S 35% Schohare, SE 15% Lordston

**Clone:** 115, 667

**Blend:** 100% Pinot Noir

**Acidity:** 6.2 g/L

**pH:** 3.79

**Residual Sugar:** 0.0% (0.0 g/L)

**ABV:** 11.1%

**Yeast:** Spontaneous (Pied de Cuve)

**Fermentation:** 20% of the fruit was left whole cluster and placed at the bottom of the tank. The remaining 80% was destemmed and pumped back on top with a few gallons of Pied de Cuve and stems. The total stem inclusion was roughly 60-70%. The Pinot Noir was pumped over three times a day at the beginning, then only two pump overs, and then eventually one pump over as the fermentation came to a finish.

**Aging:** 10 months in neutral French Oak barrels

**Bottling:** August 19, 2024

**Production:** 124 Cases

**Wine Release Date:** May 15, 2025

## Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage—with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road—not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.