



Vignoles 2023



Starts with healthy aromatics of honeysuckle and citrus blossom. As you sip this semi-dry wine, you'll notice an intriguing effervescent pop on the palate alongside pineapple, mango, sumo oranges, and lime zest. A chalky minerality and dynamic acidity counterbalance the fruit. This versatile wine would pair well with a citrus fennel salad, a spicy curry dish, or sweets like apple cobbler.

APPELLATION: Seneca Lake

VINEYARDS: Swedish Hill, Knapp, Wagner

WINE PROFILE

Harvest Date: September 18, 2023 (Swedish Hill)

Harvest Date/Brix: September 22, 2023/21.7° (Knapp)

Harvest Date/Brix: October 2, 2023/24.4° (Wagner)

Blend: 100% Vignoles

Acidity: 12.3 g/L

pH: 2.93

Residual Sugar: 3.62% (36.2 g/L)

ABV: 8.8%

Yeast: Spontaneous (Pied de Cuve)

Fermentation: Stainless Steel Tanks

Aging: Six months in stainless steel tanks

Malolactic Fermentation: No

Bottling: March 26, 2024

Production: 375 Cases

Wine Release Date: August 15, 2024

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.