



2016 OLD VINES PINOT NOIR

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



VARIETY:	100% Pinot Noir.
VINEYARD:	60% Keuka Estate, 40% Seneca Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.09% Residual Sugar.
ANALYSIS:	13% Alc, 6.2 g/L TA, 0.9 g/L R.S., 3.35 pH

VINTAGE

The 2016 vintage was one of the hottest, sunniest and driest we can remember. The grapes enjoyed a longer growing season than usual. This length of season and coinciding weather conditions has allowed the grapes to develop and ripen to their fullest potential. Yields are lower but the grapes express greater concentration.

VINEYARD

A blend of vineyard sites on Keuka and Seneca Lakes. Pinot Noir on our Keuka vineyard was planted in 1958, 1974, 1981, and 1986 with majority Clone 7 and 13. These are some of the oldest Pinot Noir vines in the Finger Lakes. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Our Seneca vineyard is located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Pinot Noir was planted here in 2016. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Medium intensity with flavors of smoked meats, sour cherry and earthy notes. The elegant spiciness of the European oak enhances the complexity of this well rounded and long wine.

FOOD PAIRING

Lean Beef (Filet), Roasted Duck, Mushrooms, Grilled Chicken, Veal Chops, Grilled Tuna, Pork Tenderloin, Fennel,

ACCOLADES

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