



# 2017 PINOT GRIS

*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 Gris.
VINEYARD:	50% Keuka Estate, 35% Seneca Estate, 15% Volz Vineyard
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	13% Alc, 8.5 g/L R.S., 3.29 pH, 6.7 g/L TA.

## VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

## VINEYARD

Pinot Gris was first brought to the Finger Lakes by our founder. Our current plots on our Keuka vineyard were planted in 1997, 1999, and 2002 on 18-15 rootstocks. Vineyards on our Keuka estate are shallow, shale-based soils which adds minerality, acidity, and elegance. Pinot Gris was planted in 2012 on our Seneca estate vineyard located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. Pinot Gris was planted in 1990. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 rootstocks.

## THE WINE

Expressive style with aromas of pear and cherry blossom with red apple, candied apricot and a shale undertone. The palate is lemony and bright, round and rich with tropical flavors. A touch of sweetness is balanced nicely with bright acidity and savoriness.

## FOOD PAIRING

Pork (Roasted), Creamy Cheeses, Chicken (Fried, Grilled), Savory Fruit Sides (Apples, Peaches), Scallops (Sauteed).



## ACCOLADES

91 Points Wine & Spirits

