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Harvest Date: September 19, 2022

Bottled: June 28, 2023

Quantity: 115 cases

Brix at Harvest: 19.3°

pH: 3.53

TA: 6.6 g/L

RS: 3 g/L

Alcohol: 12.3%

## 2022 Pinot Gris

### Winemaker's Notes:

A total of 1.9 tons of Pinot Gris were machine-harvested on September 19, 2022 out of the "North Block". The day was warm and sunny at 80 degrees Fahrenheit. The fruit was immediately destemmed, crushed, and pressed to 2 bar. After clarification, the juice was fermented in a stainless steel tank with yeast strain D47. Near the end of ferment, a portion was transferred to two French oak barrels to finish fermentation. The two lots fermented for 30 days at 60F. Post-primary fermentation, the barrels underwent malolactic fermentation and were lees-stirred monthly. The lots were racked and blended together after six months.

### Vineyard Notes:

The oldest Pinot Gris vines on the farm are over 20 years old, planted in 1998. They are planted on high lime Cazenovia loam soils. All the Pinot Gris is trained on V.S.P. (vertical shoot positioning), which allows for optimum sun and air exposure to fully develop true varietal character.

### Tasting Notes:

Lemon curd and rich vanilla bean dominate the nose, leading to notes of lily and mango on the midpalate. The finish is carried by juicy pineapple and lime pith.