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Harvest Date: September 28, 2023

Bottled: 2024

Quantity: cases

Brix at Harvest: 21.2°

pH: 3.42

TA: 9.3 g/L

RS: 0 g/L

Alcohol: 12.0%

## 2023 Pinot Noir

### Winemaker's Notes:

3.81 tons of clone 667 and 4.84 tons of clone 115 were machine harvested on September 28, 2023. The fruit was kept separate, with both lots destemmed, crushed and inoculated with yeast strains 3001 and RC212, respectively. Fermentation lasted eight days, peaking at 87 degrees Fahrenheit. Near the end of primary fermentation the bins were inoculated with ML culture PN4. The bins were then pressed off and left to settle before being racked to neutral French barrels for aging. Prior to bottling the lots were blended together and filtered for stability.

### Vineyard Notes:

The Pinot Noir grown on the Hosmer farm is some of the oldest Pinot Noir on Cayuga Lake, dating to the mid 1980s. The clones we have planted are 115, 667, and 459; all grafted to 3309 rootstock. All the Pinot Noir is trained on V.S.P. (vertical shoot positioning), which allows for optimum sun and air exposure.

### Tasting Notes:

Bright red fruits on the nose-raspberry and strawberry. The midpalate is soft, carrying rose petal and mulberry. The finish has notes of sweet fennel balanced by slightly chewy tannins.