



ANTHONY ROAD WINE COMPANY

Vintage Notes

The moderate temperatures over the winter was a welcome change from the previous two extreme winters. A dip into the negative temperatures over Valentine's Day however did result in some bud and vine damage. Spring was cool and delayed bud break and bloom slightly but the summer to come would make up for any delays. Warm and dry days throughout the summer resulted in drought warnings for most of the Finger Lakes. The lack of rain resulted in a paucity of disease pressure. The quality of fruit heading into harvest was very high and very clean. Lower acidities and moderate sugar levels resulted in wines of power and concentration.

Vineyard Notes

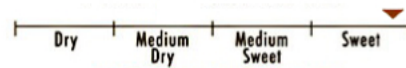
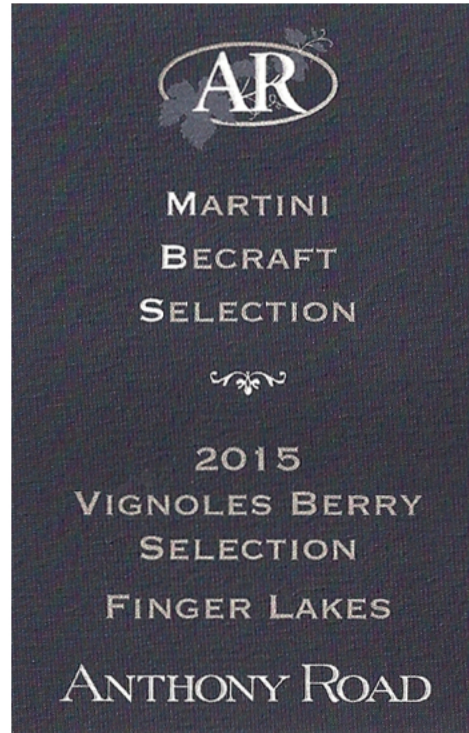
The Vignoles is grown in our Martini Family Vineyard which was established in 1973. The soil is composed of Honeoye Silt Loam. The grapes are trained in the umbrella system. The fruit for this wine was hand harvested on October 12th.

Winemaking Notes

Only clusters with 50% noble rot (*botrytis cinerea*) or more were selected from the vineyard. Hand sorting in the cellar to ensure processing of the cleanest fruit possible. We whole cluster pressed the grapes and then clarified the juice to ready it for fermentation. The fermentation was stopped through cooling to preserve the desired residual sugar level.

Tasting Notes

Intense aromas of honey, golden raisins, ginger, ripe pineapple and fennel. Flavors are rich and sappy. Baked pineapple, mango, honey and apricot jam flavors predominate. The mouthfeel is very viscous and the length of flavors are long.



Technical Data

Brix at Harvest	33 Brix
Residual Sugar	198 g/L
pH	3.50
Total Acid	12.19 g/L
Alcohol	8.0 %
Vignoles	100%
Cases	45

