



Blanc de Noir

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2017

The 2017 vintage was one of abundance in both rainfall and crop. A fairly uneventful winter, no extreme cold snaps, unfolded into a wet and cool spring. These conditions slowed down the maturity rate of the vines and bud break and bloom dates were a bit behind normal. A warmer June helped to get the vines back on track yet July and August were cooler than normal. These conditions coupled with a larger than normal crop load made full ripening of the grapes a challenge, not to mention the high disease pressure. In these years, we rely on a warm and dry September to push the maturity of the fruit and ready beautiful, clean fruit for harvest. Above average warmth and less than average rain fall in September and October allowed us to do just that. Most varieties were harvested later than normal with the resulting wines showing nice concentration and balance with hallmark Finger Lakes' freshness.

Harvest dates: October 27, 2021

Vineyard: Martini Family Vineyard

Winemaking Notes: The fruit was hand picked and whole cluster pressed. The juice was fermented to dryness in stainless steel and then back sweetened to 26 g/L r.s. to provide food for the added yeast at bottling. The bottles wine was then stored for 4 years before disgorgment. A dosage of 8 g/L r.s. was added to help with the balance of the info wine.

Bottling Date: August 15, 2018

Tasting Notes: Aromas and flavors of cocoa, brioche, cherry, almond and herb.

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Tech Data

BRIX AT HARVEST	19 Brix
RESIDUAL SUGAR	8 g/L
PH	3.17
TOTAL ACID	8.4 g/L
ALCOHOL	12.2%
CASES PRODUCED	34

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