



PINOT NOIR

Fruit forward aromatics and flavors with hints of berries and baking spice.



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DRY SEMI-DRY SEMI-SWEET

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2022

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Harvest dates September 21, 2022

Vineyard:

Nutt Road Vineyards, Pommard clone

Winemaking Notes: The fruit was machine picked, crushed and fermented in bins with daily punchdowns. Full malolactic fermentation. Aged in neutral French oak for 8 months.

Bottling date: September 1, 2023

Tasting Notes: Aromas and flavors of raspberry, cherry, pomegranate and spice.



Tech Data

BRIX AT HARVEST 20.4 Brix 2 g/L RESIDUAL SUGAR 3.34 PH 7.5 g/L **TOTAL ACID** 12.6 % ALCOHOL CASES PRODUCED 42

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