



Pink grapefruit, kumquats, cranberries, and herbaceous boxwood in the nose. Mouth filling texture with course, crisp edges. Bright crunchy red raspberry and rhubarb with a slightly puckering zesty finish.

Harvest Date:

September 27, 2019

Coordinates:

LAT 42.72342, LONG -76.97585

Appellation:

Finger Lakes

Soil Type:

Glacial till, Siltstone

Processing Notes:

100% Pinot Noir - Jackson, 113, 115, and Swan clones. Cold soaked on the skins for overnight, pressed off skins to stainless steel tank. Aged on light lees.

pH:

3.48

ABV:

11.6%

TA:

6.4 g/L

Cases Produced:

408