

Harvest Date:

September 17th, 2017

Appellation:

Finger Lakes

Soil Type:

Glacial Till, Siltstone

Vine Age:

Planted in 2005

Winemaking Notes:

100% Pinot Noir

53% Fermented & Aged 7 months in old

French Oak Barrel with Full ML,

47% Stainless Steel (No ML)

Intial Tirage:

August 2017

Sweetness Level:

Extra Brut

ABV:

12%

Cases Produced:

138

