

Harvest Date:

October 8th, 2021

Appellation:

Finger Lakes

Soil Type:

Glacial till, Siltstone

Vine Age:

Oldest: 2005,

Youngest: 2018

Winemaking Notes:

100% Pinot Noir

Fermented in stainless steel on light lees

Overnight cold soak before pressing

ABV:

10.1%

RS:

.43%

Cases Produced:

115

