

Pinot Gris



Vintage: 2023

Varietal: Pinot Gris

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 80% Hazlitt 1852 L'Amoreaux Farm
20% Hazlitt 1852 Home Farm

Harvest: 10/2/23-10/5/23 Average 20.6° Brix 7.6 g/L TA 3.20 pH

Fermentation: Blend of two fermentation lots, one with 58W3 yeast at 15° C for 21 days and one uninoculated at 10° C for 48 days

Ageing: 3 months sur lees aging

Final Analysis: 0.25% R.S. 11.7% alc. 7.8 g/L TA 3.49 pH

Bottled: 4/1/24 456 gal. (192 cases)

Winemaker Notes:

Descriptors: A dry, crisp medium-bodied Pinot Gris with hints of honeysuckle and Bartlett pear, and a lingering ginger finish.

Food Pairings: Soft, ripe cheeses, crab cakes, chicken Alfredo, or grilled shrimp

