

2022 Pinot Gris

Alcohol label %: 12.6 | pH: 3.23 | Acidity (TA): 7.65 | Residual Sugar (g/L): 6.5



Growing Conditions

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

Nutt Road Vineyard

Winemaking

The fruit was machine harvested then pressed into stainless steel tanks to settle for 2 days. It was then racked off the juice bottoms into tank for fermentation. Once fermentation was complete, the wine rested on its lees for about 4 months before being readied for bottling. The wine was filtered and underwent a slight bentonite fining for heat stability.

Bottling

Bottled May 17 and May 18, 2023