



# 2018 SOLE e TERRA

**Alcohol label %: 12.5 | pH: 3.63 | Acidity (TA): 6.8 | Residual Sugar (g/L): 0.0 |  
Serving Temperature (°C): 60.0 | Drink starting in: 2019 | ending in: 2025**



## Growing Conditions

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried—by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible – just a little less of it

## Aging

Aged  
for 9 months in a combination of older  
French oak & neutral oak barrels.

## Bottling

Bottling Date: 8/21/19

## Palate

Our newest blend is an immediate hit with us and we hope you will agree. Pinot Noir, Lemberger and Saperavi come together to form this graceful yet bold addition to our red ranks. Aromas of beef roast and black and red cherries tempt the nose. Meanwhile the palate is suffused with black



## 2018 SOLE e TERRA

---



currant, strawberry and the shyest hint of cedar. You are greeted first with the gentle silkiness of the Pinot, however the finish lasts and lasts with the Saperavi clinging to the back and sides of your tongue. All is braced with taut, grippy tannins that beg for an array of fine cheeses.