



2020 Pinot Noir

Alcohol label %: 12.3 | **pH:** 3.67 | **Acidity (TA):** 5.1 | **Residual Sugar (g/L):** 1.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2022 | **ending in:** 2030

Growing Conditions

2020 was a vintage of idyllic growing conditions, especially in northeast USA terms. We could hardly ask for better growing conditions or a more forgiving and timely harvest. We experienced all the heat we could desire in timely doses. Not overbearing, just continuous and moderate. There was a welcome level of comfort having the fruit basking post leaf removal without the worry of burn. In addition, 2020 offered just the right amount of moisture stress (read lack of rain) to keep the fruit slightly dehydrated and the consequent flavor development of the skins and pulp lent a complexity to the juices that are playing out in the wines. Wines that people will be savoring both as a panacea to the angst that 2020 brings to the mind as well as feeding the palate the ever present desire for excitement. A winemaker's dream. Expect to see wines of extremely high quality from this vintage, both reds and whites (and sparkling!!). Phil and Lauren have nursed these wines to speak well of the year that many will want to forget. A conundrum. Nature has prevailed, as she always will, over the whims of man.

Aging

Aged for 8 months in neutral French oak.

Bottling

Bottling Date: 7/27/2021

Palate

Our 2020 Pinot Noir -one of three from this vintage- is the epitome of strength and grace combined. It is an elegant dancer, silky smooth yet robust and vigorous. Aromas of dark berries and luscious, velvety umami notes enrapture the nose. A sip envelops the palate with richness reminiscent of filet mignon bursting with black cherries and blackberries which add a bright spark. The finish is gratifyingly lush and





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lingering with a light but enduring grip of tannin. I'm head over heels in love with this wine!

