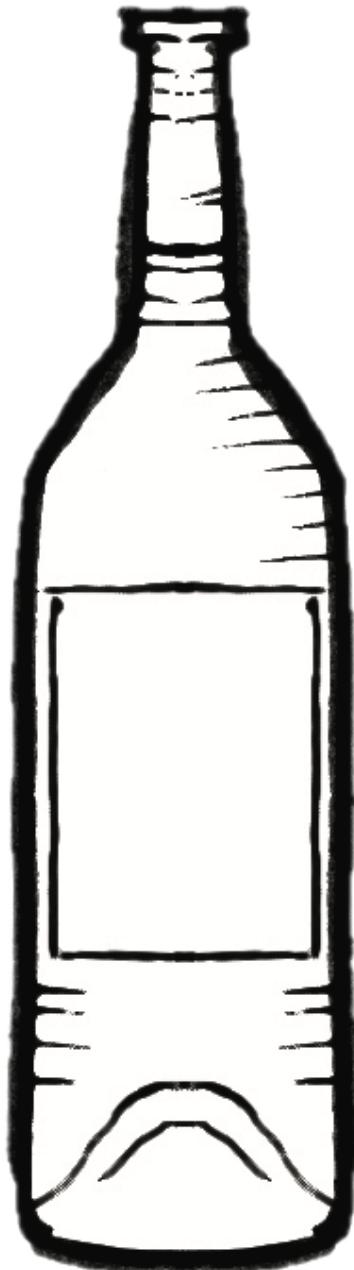


2019 SOLE e TERRA

Alcohol label %: 12.0 | pH: 3.51 | Acidity (TA): 6.5 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 60.0 | Drink starting in: 2020 | ending in: 2026



Growing Conditions

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest

Aging

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

Bottling

Bottling Date: 8/3/2020

Palate

Our second incarnation of this instant favorite blend fairly glows in the glass; an intense, psychedelic magenta! As in the 2018 vintage, Sole e Terra is comprised of the surprising combination of Pinot Noir, Lemberger and Saperavi, but with a shift in percentages it's surprisingly different than its predecessor –but just as delicious. Aromas of oak, Long John prune plums and a hint of graphite suffuse the nose while bright but structured tannins lead to a sumptuous fruit forward palate of plum, blueberry and blackberry. There is a subtle lingering of Umami on the finish along with those structured tannins making an appearance again. This wine will age beautifully, more so than the previous vintage.