



Corot Noir 2023



APPELLATION: Seneca Lake
VINEYARDS: Fulkerson (Corot Noir)

WINE PROFILE

Harvest Date: October 13, 2023 (CN)
Harvest Brix: 16.5° (CN)
Blend: 80% Corot Noir, 10% Leon Millot, 10% Riesling
Acidity: 6.4 g/L
pH: 3.6
Residual Sugar: 0.05% (0.5 g/L)
ABV: 9.2%
Fermentation: Open-top bins for four days
Aging: Seven months in stainless steel tanks
Bottling: May 14, 2024
Production: 195 Cases
Wine Release Date: August 15, 2024

VINTAGE NOTES

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.

Notes of lemon curd topped with lime zest. A slight chalking and medium acidity add texture. Pair with seafood, prosciutto, ramen, or oysters.