



Skin-Fermented Pinot Gris 2021



Our Pinot Gris Skin Ferment 2021 is a labor of love crafted with great care. Three daily punchdowns across fifteen days resulted in a copper-colored white wine that aged 30-months in neutral French oak. Aromas and flavors of caramel, orange peel, dried blueberries, and cranberries finish with tea-like tannins. As our winemaker Wes says, this is a white wine made like a red wine, and should be treated as such regarding consumption. Consider pairing with mushroom risotto, a seafood-based paella, mixed nuts, or enjoying on it's own.

Appellation: Seneca Lake
Vineyards: Atwater Vineyards

Wine Profile

Harvest Date: September 20, 2021

Harvest Brix: 19°

Elevation: 570-600 ft

Soil Type: Lansing

Clone: 152, 146

Blend: 100% Pinot Gris

Acidity: 6.0 g/L

pH: 3.78

Residual Sugar: 0.01% (0.1 g/L)

ABV: 12%

Yeast: Pied de Cuve

Fermentation: Open top fermentation for fifteen days with three daily punch-downs

Aging: Thirty months in neutral French oak barrels

Malolactic Fermentation: Yes

Bottling: April 26, 2024

Production: 72 Cases

Wine Release Date: July 31, 2024

Vintage Notes

Winter 2021 was generally mild, with occasional snow and cold patches, but no winter injury was reported. The spring was slightly warmer than in recent years, especially in April; however, we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall nor did we see lower nighttime temperatures. Consequently, we experienced increased disease pressure and lower sugars. Although we had to work twice as hard this year, the early intervention in the vineyards and additional work hand-sorting and culling on the crush pad has yielded yet another unforgettable vintage!