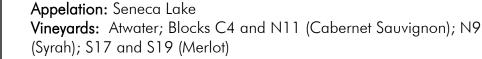


Symvolí 2023



WINE PROFILE

Harvest Date/Brix: October 24, 2023 / 21° (CS) Harvest Date/Brix: October 9, 2023/ 18.6° (Syrah) Harvest Date/Brix: October 5, 2023/ 20.8° (Merlot) Blend: 39% Cabernet Sauvignon; 39% Syrah; 22% Merlot

Acidity: 6.6 g/L

pH: 3.79

Residual Sugar: 0.00%

ABV: 11%

Yeast: Pied de Cuve (Spontaneous)

Fermentation and Pressing: Each varietal fermented separately and blended prior to bottling. (CS: destemmed and fermented in opentop bins for 17 Days; Syrah: whole-clusters fermented in open-top bins for 21 Days; Merlot: destemmed and fermented in open-top

bins for 18 Days.)

Aging: Ten months in neutral French and Hungarian oak barrels

Malolactic Fermentation: Yes Bottling: August 26, 2024 Production: 548 Cases

Wine Release Date: October 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.



Symvoli is the Greek word for confluence: where two bodies of water ioin or where people at things come together. This embodies At signature read merging of the signature read through the interconnections among our sun, moon, earth, vines, and people. The wine is a handcrafted blend of Syrah, Cabernet Sauvignon, Blaufränkisch, and Merlot. Notes of figs, berries, dried cranberries and black pepper.