



LEIDENFROST VINEYARD PINOT NOIR 2016

100% Pinot Noir

East side of Seneca Lake (Hector, NY)

Soils: shale

Hand-harvested, sorted, and partial whole cluster pressed

Harvest Date: Sept. 21

Fermented with indigenous yeasts

Aged for 10 months in first, second and third use French oak barrels

Bottled without fining or filtration

Production: 49 cases

Alcohol: 13%

VINTAGE

2016 was an incomparably dry year in the Finger Lakes with the least amount of rainfall during the growing season since 1973. A mild winter was followed by a practically moistureless June and July with only 1.5 inches of rain each month. Ripening slowed in these months, but picked up in August which was the warmest since 1973 in terms of growing degree days and brought much-needed intermittent rainfall. Our grapes got to experience a drier season with constant, steady ripening, and they managed the water stress gracefully, retaining their acidity and remaining healthy without botrytis. Clean grapes were picked in a typical harvest time frame around the 21st of September. Although we re-sort by hand in the winery, this year it was hardly necessary as the grapes were in pristine condition.

We are particularly excited that our 2016 Pinot Noirs were able to begin their aging process in our brand new winery. We also began high density plantings of Pinot Noir and Riesling on our home farm.

TASTING NOTES

Spiced orange - pomegranate - pencil lead

After five years working with this terroir of shale, we decided to bottle a few particularly vivid barrels into a single vineyard expression. Spiced orange and candied citrus notes combine with red fruits of grilled strawberries, macerated raspberries and pomegranates in 2016. There are mineral notes of pencil lead and stone which trace back to the rocky site. This wine is the most integrated of our Pinots early on, with a see-saw of soft, rounded tannins and fine, refreshing acidity already balanced and approachable at release.