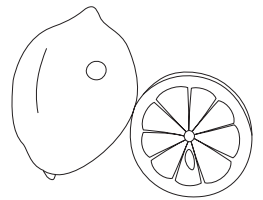
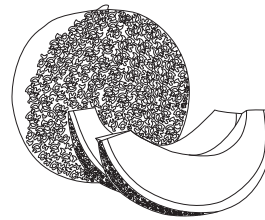
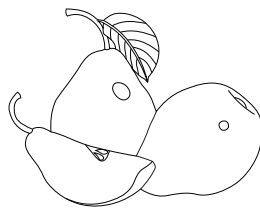




2024 Pinot Blanc

WINEMAKER NOTES

Pinot Blanc is the white grape mutation of Pinot Noir. This vintage saw no oak aging and was made solely in stainless steel tanks; this produces a wine full of brightness and bursting with fruit notes, especially on the nose. Our Pinot Blanc leads with hints of pear and lemon zest followed by a bit of minerality and cantaloupe on the palate. It has a very elegant and soft finish which ties everything together beautifully.



ACCOLADES

Gold Medal & 90 Points - New York Wine Classic
90 Points - James Suckling Wine Ratings

90 Points - James Suckling Wine Ratings

2023 VINTAGE

APPELLATION	Finger Lakes
VARIETAL	100% Pinot Blanc
AGING	Stainless Steel
ALC/VOL	12.9%
TOTAL ACID	6.2 g/L Tartaric
RESIDUAL SUGAR	0 g/L
PH	3.38
UPC CODE	85505200740

NEW YORK STATE'S WINERY OF
THE YEAR 2022, 2024 & 2025!

