



2013 Pinot Blanc

BARREL FERMENTED

TASTING NOTES

This wine is one part of a trilogy of Pinot Blancs that are unique due to their fermentation vessels. We fermented the juice in three types of vessels: a concrete egg-shaped tank; delicately flavored oak barrels; and a stainless steel tank.

This wine was fermented in French oak barrels. The oak barrels allow for gentle aging which helps to enhance the aromas from the fruit. The mouthfeel is full bodied and has a light oak texture with a slight oak finish.

VINEYARD COMPOSITION

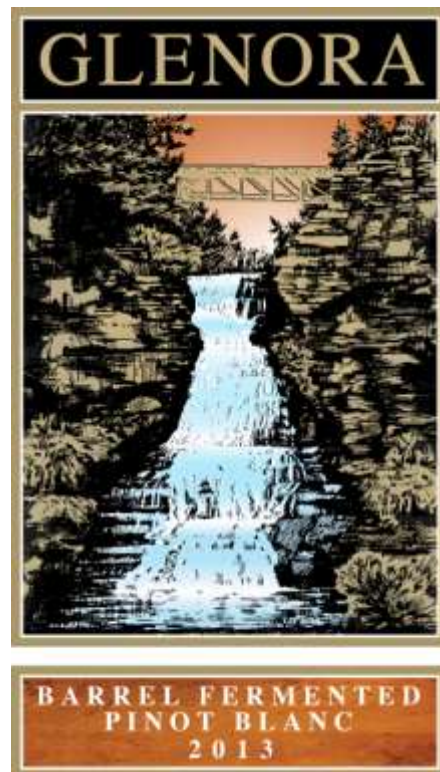
100% Welliver Vineyard
East Side, Seneca Lake

FERMENTATION DATA

Yeasts: DV-10 | Temperature: 60-65 F
Length: 4 weeks

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Welliver Vineyard, Hector, NY

VARIETAL COMPOSITION | 100% Pinot Blanc

HARVEST DATES | September 9th, 2013

BOTTLE DATE | June 12th, 2014

CASES PRODUCED | 73

RESIDUAL SUGAR | 0.25%

TOTAL ACIDITY | 0.55%

ALCOHOL | 12%

PH | 3.29