

2017 Pinot Blanc

TASTING NOTES

Our Pinot Blanc shows finesse and elegance, with a full, lingering finish. Delicate pear and citrus flavors compliment a soft oak and vanilla bouquet. Barrel fermentation allows a balance of oak and fruit on the palate.

VINEYARD LOCATION

100% Welliver Club Seneca Vineyard
East side of Seneca Lake

FERMENTATION DATA

Yeasts: CY3079 | Temperature: 60-65 F
Length: 40 days

FERMENTATION VESSELS

47% Concrete Egg
29% Stainless Steel
24% Oak Barrels

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 | Finger Lakes, NY

VARIETAL COMPOSITION | 99% Pinot Blanc and
1% Chardonnay

HARVEST DATES | September 29th, 2017

BOTTLE DATE | April 25th, 2018

CASES PRODUCED | 228

RESIDUAL SUGAR | 0.45%

TOTAL ACIDITY | 0.68%

ALCOHOL | 12%

PH | 3.39