

2017 Pinot Gris

TASTING NOTES

The Pinot Gris from Glenora is a refreshing white wine with flavors of ripe pears and a delicate complexity from yeast aging. It has a full body, lively crispness and a lingering finish. Best served with Pasta Primavera, Risotto, Pan-Fried fish or chicken.

VINEYARD LOCATIONS

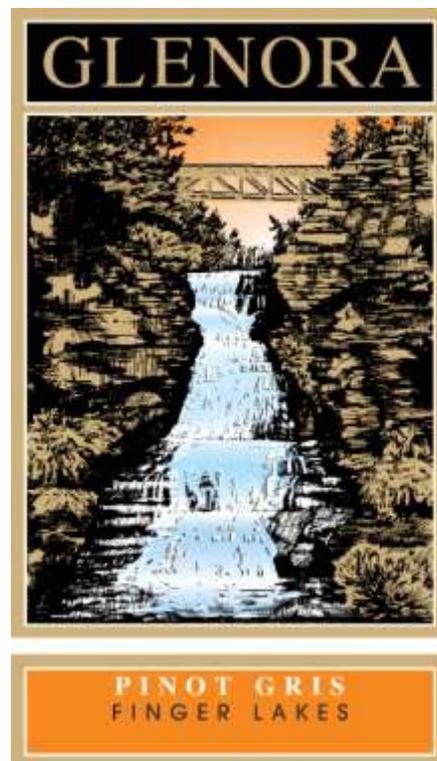
Zugibe Vineyards
East side of Seneca Lake

FERMENTATION DATA

Yeasts: DV10 | Temperature: 60sF
Length: 30 days

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 | 89% Pinot Gris and
11% Riesling

HARVEST DATES | September 27th, 2017

BOTTLE DATE | April 25th, 2018

CASES PRODUCED | 213

RESIDUAL SUGAR | 0.6%

TOTAL ACIDITY | 0.56%

ALCOHOL | 12%

PH | 3.49