

2013 Sangiovese

TASTING NOTES

Our 2013 Sangiovese is a pleasant, dry red wine with nuances of cherries and plums. This wine is full bodied, with elegant, supple tannins. Best served with red meats, cheese, and grilled vegetables.

VINEYARD COMPOSITION

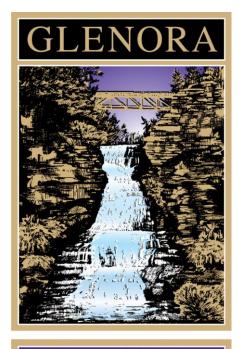
54% Knapp Vineyard, 2% Varick Vineyard (West Side, Cayuga Lake) 36% Sawmill Creek Vineyard, 2% Zugibe Vineyards, 2% Dalrymple Vineyard (East Side, Seneca Lake) 2% Glenora Farms (West Side, Seneca Lake)

FERMENTATION DATA

Yeast: D254 | Temperature: 88 F Length: 5 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.



FINGER LAKES
2013

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 85% Sangiovese, 14% Cabernet Franc, 1% Merlot

HARVEST DATES | October 14th & 15th, 2013

BOTTLE DATE | June 8th, 2013

CASES PRODUCED | 111

RESIDUAL SUGAR | .17%

TOTAL ACIDITY | 0.58%

ALCOHOL | 12%

PH | 3.50