

Anthony Road Wine Company

PINOT GRIS



ORIGIN	Finger Lakes
VINTAGE	2022
COLOR	White
WINE TYPE	Still wine



TASTING NOTE

The fruit was machine harvested then pressed into stainless steel tanks to settle for 2 days. It was then racked off the juice bottoms into tank for fermentation. Once fermentation was complete, the wine rested on its lees for about 4 months before being readied for bottling. The wine was filtered and underwent a slight bentonite fining for heat stability. Aromas and flavors of ripe melon, blossom flowers, apple, lemon, apple and herbs.

PRODUCER

Established in 1973 as a vineyard then 1989 as a winery; Family owned & operated (3rd Generation); estate grown, vinified & bottled; specialize in wines handcrafted from European varietals; wines reflective of the unique terroir of Finger Lakes; New York Sustainable Winegrowing Certified Vineyards; proudly produces wine with 100% New York Sustainable Winegrowing certified grapes (estate grown)

VINEYARD INFORMATION

Bedrock of black-gray Genesee shale coupled with Limestone from the Upper Devonian period; topped with glacial till and Honeoye loam & Cayuga silt loam soils.

VINIFICATION

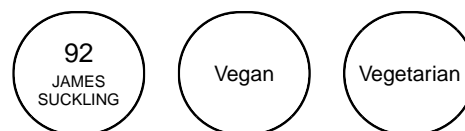
The fruit was harvested on September 3, 2021, then pressed into stainless steel tanks for fermentation. To help bring more fruit and structure to the finished wine, a small percentage of Riesling was blended with the Pinot Gris.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
12.6%	7.65 g/l (Tartaric)	6.5 g/l	3.23

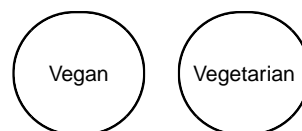
BLEND

100% Pinot Gris

HIGHLIGHTS



CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

New York Wine & Grape Foundation
www.newyorkwines.org



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