

## WHITCLIFF VINEYARD & WINERY

*North River Blanc de Blanc 2014 Methode Champenoise*

### WINEMAKER NOTES

Chardonnay block planted 1997 – French clones 76 & 96 on 3309 rootstock. Castile soil series-moderately well drained, glacial outwash, composed of gravelly quartz, shalestone and loam.

Grapes were harvested 9/9/2014 at 18 brix, 3.1pH, and 11.4 g/l acid. Whole cluster pressed grapes yielded 800 L juice. Clarified juice was inoculated with yeast fermented for 13 days at 64° F in stainless steel tanks. Over the winter the wine was racked, cold stabilized and filtered.

This fine Methode Champenoise Blanc de Blanc is made exclusively from Chardonnay grapes grown in the Hudson Valley. It was produced according to complex traditional methods developed in the Champagne region of France, with tiny bubbles achieved by a secondary fermentation in each bottle and "sur lees" aging contributing the distinctive yeasty flavors.

### TECHNICAL INFORMATION

**Grape Variety:** 100% Chardonnay

**Appellation:** Hudson River

**R.S.:** 0%

**ABV:** 11.9%

**pH:** 3.1

**Acidity:** 10 g/L



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2014

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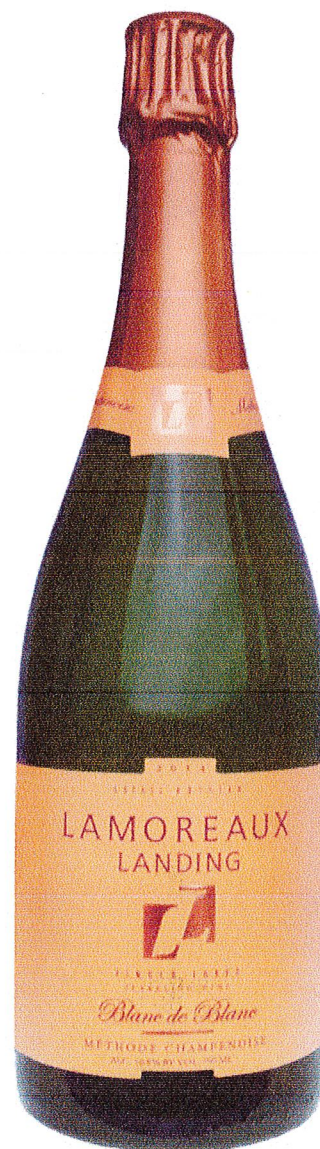
ESTATE BOTTLED

## BLANC DE BLANC LOT 2

This sparkler shows clementine and almond on the nose with bright lemon on the palate. A lively acid structure is balanced by layers of toasted, bready complexity and a lingering creamy finish from four years spent on the lees. This sparkling wine made in the traditional *methode champenoise*.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Chardonnay
<b>Appellation</b>	Finger Lakes
<b>Vineyard</b>	Estate Bottled from our sustainable Passmore Vineyard
<b>Total Acidity</b>	11.85 g/L
<b>pH</b>	2.94
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	10.8%
<b>Fermentation</b>	traditional method; four years on the lees



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CRAFTSMANSHIP • PASSION • COMMITMENT

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LAMOREAUX  
LANDING



WINE CELLARS

For over twenty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.



## MACARI CHARDONNAY ESTATE 2018: NEW RELEASE

Our 2018 Estate Chardonnay was whole cluster pressed in a cool vintage. The wine is crisp and zippy with dominant citrus and a touch of tropical aromas and flavors. The wine spent seven months on lees for added texture and complexity and did not undergo malolactic conversion in order to preserve brisk, natural acidity. The long lingering finish and balanced yet low alcohol (11.5% abv) with high acidity suggests the wine will improve for up to 5 years and keep for 10.

Alcohol: 11.5% abv

Aging: stainless steel, 7 months on lees

Production 604 cases

Bottled: 6/27/19

Released 9/18/2020

**ABOUT US:** The Macari Family's waterfront farm, with sweeping views of the Long Island Sound, was established over 50 years ago. Since the first vines were planted in 1995, Macari Vineyards has been recognized as an industry leader in regenerative agriculture, with a focus on organic and biodynamic farming principles. The vineyard is home to a herd of Longhorn Cattle, used for composting, and grows grapes without the use of herbicides. All wines are made from estate grown fruit.

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# ELEMENT WINERY

## 2014 Pinot Noir

### WINEMAKER NOTES

An extremely cold 2013/2014 winter caused severe bud damage, naturally reducing yields, especially in sensitive varieties. This is a good thing for wine quality, but not quantity. A relatively average spring and summer continued until the July rains started. While the temperature was average through the year, the rain put on disease pressure and required a lot of labor in the vineyards. Thankfully, a near perfect fall followed allowing those who put in the work earlier to pick beautiful solid pure, concentrated fruit. I consider this to be the first "GREAT" vintage I have seen.

### TASTING NOTES

This wine has just begun to open and start showing off its beautiful delicately ripe fruit and mineral notes. With loads of ripe cherry fruit, strawberry, and spice wound into its structural elements, this wine continues to evolve in the bottle as well as the glass.

After an experiment in 2013 with whole clusters in our pinot noir, we dove in headfirst in 2014 by fermenting the pinot with 100% whole cluster. This wine was a drastic departure from our soft, fruity, pretty side of pinot we had previously produced. This wine has taken on much more structure with herbal mineral notes and as a result, needed a bit more time to open up.

### TECHNICAL INFORMATION

Appellation: Finger Lakes

Variety: 100% Pinot Noir

Alcohol: 11-14%







# 2018 OLD VINES PINOT NOIR

*Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.*



## ACCOLADES

VARIETY:	100% Pinot Noir.
VINEYARD:	60% Seneca, 40% Keuka.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.5%.
ANALYSIS:	13% Alc, 5.7 g/L R.S., 3.7 pH, 6.38 g/L TA.

## VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal.

## VINEYARD

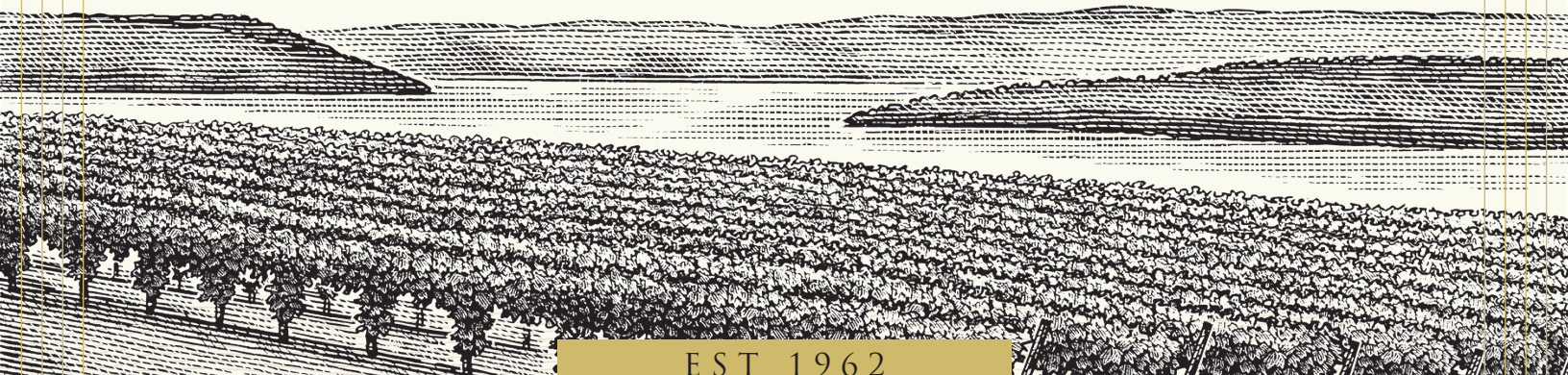
A blend of vineyard sites on Keuka and Seneca Lakes. Pinot Noir on our Keuka vineyard was planted in 1958, 1974, 1981, and 1986 with majority Clone 7 and 13. These are some of the oldest Pinot Noir vines in the Finger Lakes. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Our Seneca vineyard is located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

## THE WINE

Powerfully aromatic suggesting cranberry and red cherry woven with earthiness, leather, and subtle oak notes. Silken yet mineral texture evolving into a complex, long lasting finish.

## FOOD PAIRING

Lean Beef (Filet), Roasted Duck, Mushrooms, Grilled Chicken, Veal Chops, Grilled Tuna, Pork Tenderloin, Fennel.



EST 1962

DR. KONSTANTIN FRANK WINERY

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# Final Tech Data Sheet

<b>Varietal:</b>	<b>Vintage:</b>	
Pinot Noir	2019	
<b>Vineyard(s):</b>	<b># of barrels</b>	
PN Valois	4 bar (45%)	
PN Dam/Davis L	4 bar (45%)	
PN Davis up	1 bar 10%	
<b>--- Chemical Information---</b>		
<b>% ALC/vol:</b>	<b>Initial pH: 3.7</b>	<b>SO2 pre-bottling: 55</b>
<b>12.00%</b>	<b>Final pH: 3.66</b>	<b>SO2 post-bottling:</b>
<b>TA @ Harvest: 6.6 g/l</b>		
<b>TA: 6.2 g/l</b>	<b>Brix @ Harvest:</b>	
	20.5-21.9	
<b>RS: 0.14</b>	<b>Harvested: 9/23</b>	
<b>--- Vinification---</b>		
<b>Yeast(s):</b>	rc212, natural	
	<b>Cellering Time:</b>	<b>Oak Type &amp; Age:</b>
	<b>9 months</b>	<b>older and neutral french oak</b>
<b>Fining:</b>	Un fined unfiltered	
<b>Blend (if applicable)</b>	100% PN	
<b>Other Additions:</b>		
<b>Bottling Date:</b>	7/20/2020	
<b>Cases Expected:</b>	<b>Cases actual:</b>	<b>Temp@ Bottling:</b>
	164	65
<b>Harvest Observations and Tasting notes</b>		
30% Saignee. Low inoculation when yeast was added, and pie de cuve picked for natural ferm.		
<b>Cork Type: UF15</b>		
<b>Bottle Type: HP138</b>		
<b>Capsule Type: propora polylam 28.5mm</b>		