

PAUMANOK 2016 Blanc de Blancs

WINEMAKER NOTES

The 2016 growing season got off to a slow start as it remained unseasonably cool through April and the first half of May. Warmer weather in the summer months allowed the vineyard to catch up and we ended up harvesting around our usual harvest dates for whites in September and for reds in October. 2016 will be remembered for extremely dry weather during the growing season. Only 2.3 inches of rain fell from June through mid-August. An otherwise beautiful growing season in terms of sun, heat and breezy weather was challenged by high humidity and a drought that started in the spring and lasted through mid-August. Rains later in August brought much needed relief from the drought. September rains were unwanted but manageable. The biggest threat to the vintage, Hurricane Matthew, blew out to sea in early October. Yields were below normal, but quality was high.

The vineyard yielded about 2 tons per acre. The Chardonnay block used for this wine was hand-harvested and the fruit was loaded directly in the press (whole-cluster pressing) to avoid phenolic extraction.

Fermentation temperature was kept cool, around 60° F. The wine was fermented entirely in stainless steel tanks to preserve varietal character. This Blanc de Blanc - made from 100% Chardonnay - was produced according to the *méthode traditionnelle*. It was bottled with a *liqueur de tirage* (a little sugar and yeast) to induce a second alcoholic fermentation in the bottle. The wine then rested on its lees for a period of over 43 months before being riddled and then disgorged. Upon disgorgement, it was topped up with *liqueur d'expédition* (a small dose of 5 g/l sugar, wine and sulfites) to adjust the final level of dryness.

TASTING NOTES

Light to medium-bodied and very dry, with yeast, citrus and apple aromas and flavors with crisp, refreshing acidity.

TECHNICAL INFORMATION

Appellation: North Fork of Long Island

Variety: 100% Chardonnay

Alcohol: 12.0%

pH: 3.09

Total acidity: 8.2 g/l

Harvest Dates: September 12, 2016

Brix at Harvest: 17.8

Residual Sugar: 0.5%

Bottling Date: June, 2017

En Tirage: 43 months

Most Recent Disgorgement Date: January 4, 2021

First Release Date: December 28, 2020

Production: 166 cases

Dr Dan's Gewürztraminer



The nose shows roses, ginger & allspice, while the palate is tangerine, apricot & pineapple. Serve this off-dry wine chilled with spicy foods, seafoods and soft, mild cheeses. Planted in 1978, total acres planted: 6, spacing: 9x6. Fermented in Stainless Steel.



Varietal: 100% Gewürztraminer

	2019	2020
Harvest:	9/23/19	9/21/20
Brix:	20.1	20
Tons/Acre:	1.78	2.73
Bottled:	3/11/20	2/17/21
Cases:	163	278
pH:	3.38	3.35
Alcohol	12.2%	11.9%
TA	7.63	6.14
RS	10g/L	10g/L

Dr Dan's Gewürztraminer



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2019 PINOT NOIR ROSÉ

VARIETY: 100% Pinot Noir

ALCOHOL: 12%

APPELLATION: Seneca Lake

ABOUT THE WINE

Made from 100% hand harvested Pinot Noir, the 2019 Pinot Noir Rosé is dry and delicate. The grape skins were macerated with the fruit in a traditional cold soak to provide clean yet complex layered aromatics of strawberry and ripe watermelon. Expertly balanced, the wine finishes with mouthwatering notes of raspberry and blood orange.

ABOUT THE PRODUCERS

For almost twenty years, we have dedicated ourselves to our farm, our vines and our crops. Our guiding principle has always been to preserve the sanctity of our site which means adhering to the strictest viticultural practices and the insistence upon vine balance ensuring the highest quality grapes. Handcrafted and locally minded in our approach, all of our wines are 100% Estate Grown and Bottled. Every grape that goes into our wine is grown, managed responsibly and hand harvested on our land.



PAUMANOK 2015 ASSEMBLAGE

WINEMAKER NOTES:

2015 was another outstanding vintage, the third in a row for Paumanok. A cold winter and periodic fog and rain events during flowering in June contributed to a slightly below normal size of the crop. Sunny, dry weather prevailed in the summer months of July and August with about 1.75 inches (44 mm) of rain each month. Dry weather continued into September. The end of September and October saw a return to somewhat wetter weather with occasional rain events.

An intensive regimen of leaf removal (to better expose the fruit to the sun and wind) and fruit-thinning, or "green-harvesting", was performed to lower yields and remove unripe fruit. Performing thorough leaf removal early in the growing season (during or immediately after fruit set) aids greatly in attaining the goal of growing healthy, ripe, clean fruit. The fruit is healthier thanks to the drier microclimate created within the canopy. Pathogens such as powdery mildew are susceptible to UV light which will kill their spores. In addition, thorough, early leaf removal accelerates the natural depletion of methoxypyrazines. Pyrazines are responsible for the bell pepper aromas that are naturally present in some varieties, such as Cabernet Franc, more than others.

The nearly ideal weather conditions combined with these viticultural practices allowed for the grapes to achieve maximum ripeness. The vineyard yielded about 2.5 tons per acre.

The grapes were sent through the crusher-destemmer with the rollers set wide apart to retain a larger number of whole berries. Next, the grapes were sorted to remove MOG (matter other than grape) and any unripe or undesirable fruit. The must was inoculated immediately with yeast and within 24 hours with malolactic bacteria. This practice -- called co-inoculation -- resulted in the completion of malolactic fermentation prior to the completion of alcoholic fermentation. This has the major advantage of allowing the winemaker to rapidly protect the wine with sulfites upon completion of alcoholic fermentation (as opposed to waiting weeks or months after alcoholic fermentation for malolactic fermentation to complete). Delestage (complete drainage of free run and returning the same volume of juice/wine by irrigating over the cap, also called "rack and return") was done to achieve thorough, gentle extraction while minimizing the extraction of harsher tannins by the elimination of seeds as the cap settles during delestage. This method ensures that only the softest tannins are extracted. After the fermentation was complete, the free run was drained into oak barrels. The must was pressed and, after clarification, was also moved to oak barrels. After 28 months in French oak barrels the ASSEMBLAGE was bottled.

90% of the 750 ml bottles were sealed with a screw cap and the remainder were sealed with natural cork. 19 cases of magnums and 6 cases of double magnums were also filled.

TASTING NOTES:

Dense and round, with intense aromas of cassis, black berry, black cherry and spice. Medium to full-bodied, a firm tannin structure and a long finish.

TECHNICAL INFORMATION

Appellation: North Fork of Long Island

Variety:

71

% Cabernet Sauvignon, 13% Cabernet Franc, 8% Merlot, 8% Petit Verdot

Cooperage: 16% new French oak barrels, remainder neutral French oak

Alcohol: 13.5%

pH: 3.58

Total acidity: 6.0 g/l

Harvest Date: September 29, October 16, 22, 26-27, 2015

Brix at Harvest: 21.9, 24.0, 25.0

Residual Sugar: 0.1%

Bottling Date: April 12, 2018

Release Date: April 1, 2020

Production: 588 cases

BOUNDARY BREAKS



DID YOU KNOW?

Riesling is not just a sweet wine.

- Riesling is the most versatile and food-friendly wine in the world.
- The Finger Lakes is known for making the best Rieslings in the US.
- Vineyards on the east side of Seneca Lake produce some of the region's best Riesling.

2019 Riesling Ice Wine

WHAT MAKES 2019 RIESLING ICE WINE SPECIAL

- Ice Wine is a dessert wine made from grapes left out in the vineyard into the winter to dehydrate under the steady rays of the sun.
- We are able to pick the fruit for Ice Wine once temperature reach 15 degrees F or lower. At these low temperatures, any water left in the berries turns to ice.
- These dehydrated grapes/raisins give the Ice Wine juice an earthier, honey-flavored quality which is a distinctive characteristic of this wine.

2019 ICE VINTAGE NOTES

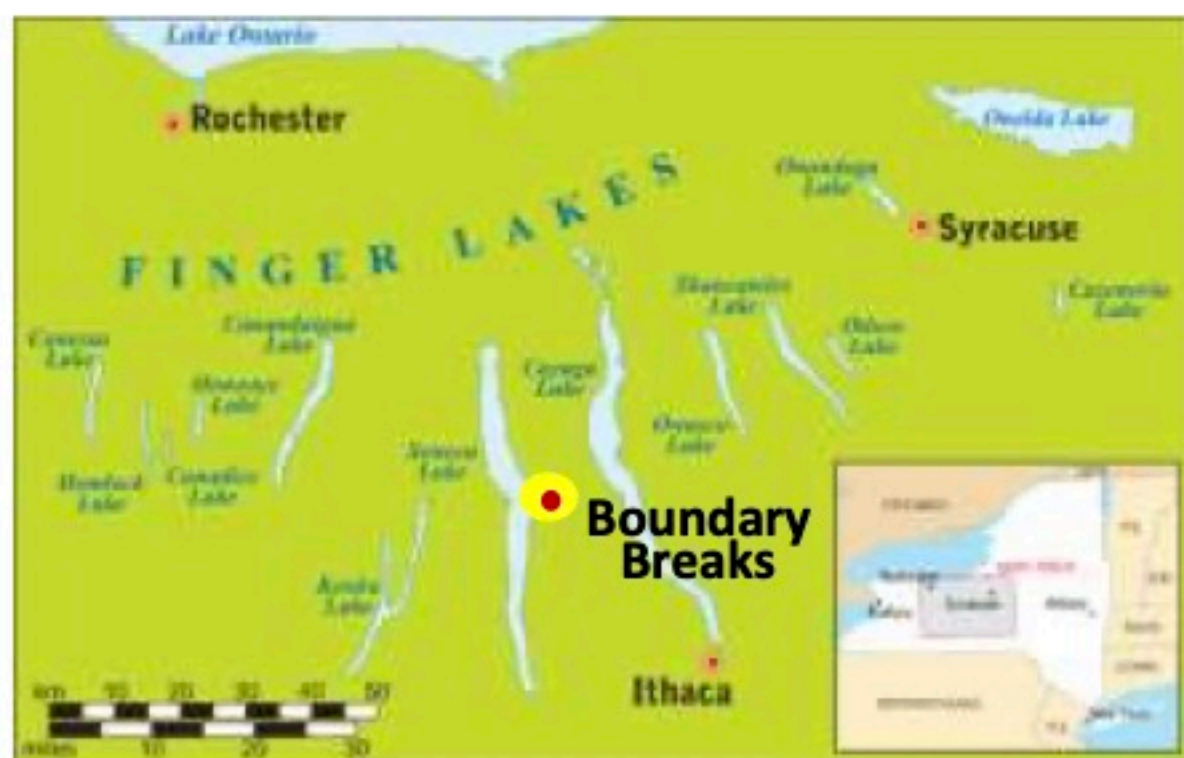
The vintage shown on the label for Ice Wine is based on the year that the fruit is picked. The fruit for this wine was grown during the 2018 season and picked mid-January 2019. As the clean, healthy fruit de-hydrates on the vine, temperatures are too cold for molds or mildew, so no adverse characteristics develop.

TECHNICAL NOTES

Country: USA
Region: New York
AVA: Finger Lakes
Varietal: Riesling Geisenheim Clone #110
Harvest Date: January 10, 2019
Brix at Harvest: 38.0
Winemaker: David Breeden
Fermentation: Slow extended fermentation, in Stainless Steel

Bottle Size: 375 ml
Alcohol: 8.3%
Residual Sugar: 23.9%
Titrateable Acidity: 9.0 g/l
pH: 3.43
Bottling Date: July 1, 2019
Cases Produced: 280 6-bottle; **SRP:** \$69.95

WHAT DO THE NUMBERS, "239, 198, 110, 90", REFER TO? When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within in a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.