

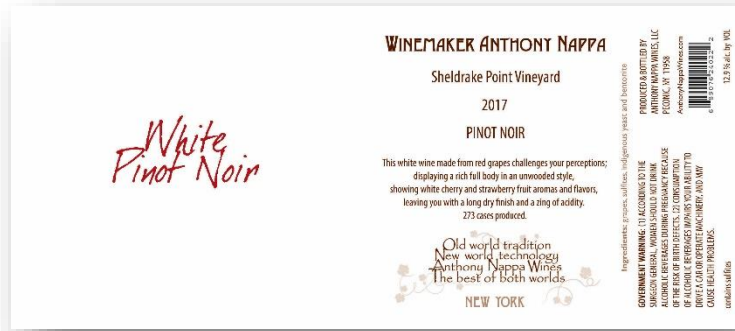
# ANTHONY NAPPA WINES

## Wine Technical Notes

Variety: 100% Pinot Noir  
Appellation: New York  
Alcohol: 12.9%  
Date Harvested: October 8th, 2017  
Date Bottled: Jan 29, 2018  
Cases Produced: 278

pH: 3.68  
Acidity: 9.6 g/L  
VA: 0.31 g/100mL  
Residual Sugar: <0.1 g/L  
Average Brix at Harvest: 21.5

## 2017 'White Pinot Noir' 'Pinot Noir



This Pinot Noir is a white wine made from red grapes. Challenging your perceptions, it displays a rich, full body in an unoaked style, showing white cherry and strawberry fruit aromas and flavors, leaving you with a long dry finish and a zing of acidity.

**Vineyards:** Our White Pinot Noir is made from fruit sourced from Sheldrake Point Vineyards on the west bank of Cayuga Lake in the Finger Lakes region of New York.

While sourcing fruit we strive to work with vineyards that are sustainable. All the vineyards we purchase from spray

carefully to control insects and diseases, as well using no herbicide and rely on mowing or cultivation of the soil to control weeds. It is important to us to be aware of the chemicals that come into contact with us, the environment, vineyard workers and ultimately the fruit we turn into wine. We believe that environmentally conscious grape growers produce grapes that just make better wine. We like to say we purchase grapes from the least manicured vineyards.

**Winemaking:** Grapes are hand harvested and pressed very gently with no skin contact as in a white wine style. The juices from different lots were fermented separately using red wine yeast from Burgundy. Fermentation was carried out cold below 60F and lasted 2 weeks. This wine is un-oaked with no Malo-Lactic Fermentation. The wine was then bentonite fined for heat stability, cold stabilized and sterile filtered before bottling.

I make wine to maximize the expression of the individual variety and accentuate the unique flavors NY has to offer to these varietals. We do manipulate the wines in the winery in different ways to achieve vastly different "styles", but we do not adulterate the wines in any way. Nothing is ever added to any of our wines except sulfur, sometimes yeast for some whites and oak barrels for some reds. Ultimately almost all the wines are 100% varietal, most of the wines are wild fermented and none of the reds are ever filtered or fined.

**Growing Conditions:** Harvest 2017 started with an overall cold winter and moderate amounts of snow. There were no extended periods of freezing weather which prevented any real winter vine damage. A very late bud break, occurring in early June for most varietals led to an extremely wet spring and cool summer. The summer was the opposite of 2016. With only a few weeks of high heat in July and a very moderate August.

Again, the entire growing season seemed to be shifted back about a month. With the weather throughout September being warmer than August. Extremely warm daytime temperatures in the 80's and 90's and high humidity throughout September helped catch us up in ripeness. Although the high heat and humidity caused disease pressure, in the canopy as well as the fruit, mostly sour rot.

The white wines were harvested at our leisure and with optimal ripeness and chemistry as ripening progressed very well in September. For reds many early picking decisions were made on disease pressure, with harvesting starting early October. The month of October was mild and dry which slowed ripening. At Raphael we still had a healthy canopy to hang fruit which allowed us to wait on our reserve wines, to get the most out of the season. A very hard freeze hit on November 11<sup>th</sup> which forced us to rush in the rest of the fruit.

The yields were high and the quality of the whites from 2017 are very good, with ripe flavors and nice balance like 2016 but with richer flavors. This again will be a nice Rose' year, moderate sugar levels allowed fruit to hang and get nice flavors and still have balanced chemistry for rose'. The reds were a bit hit or miss but overall the quality is high, and time will tell on the longevity. Again, our fresher style reds are elegant with ripe soft tannins and bright fruit flavors, balanced with low alcohol and nice acidity.

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