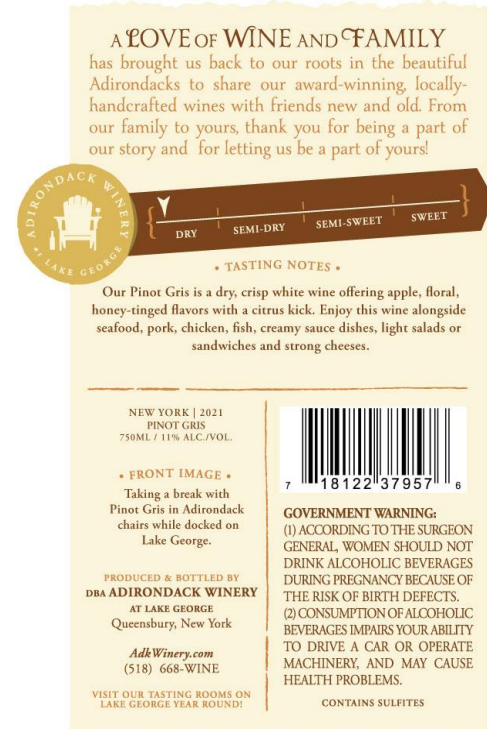
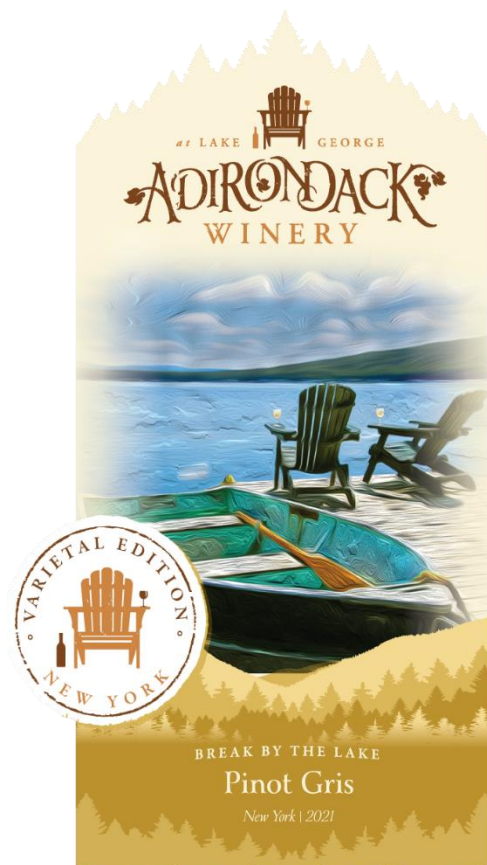


ADIRONDACK WINERY



Pinot Gris

“Break by the Lake”

Appellation:

Finger Lakes, New York

Vintage: 2023

Grape Varietal:

Pinot Gris

Alc. / Vol. 12.2%

Residual Sugar: 0.07 %

Acid: 4.2 g/L

pH: 3.5

Serving Temperature:
45° - 50°

Tasting Notes

Our Pinot Gris is a dry, crisp white wine offering apple, floral, honey-tinged flavors with a citrus kick.

Food Pairing Notes

Enjoy this wine alongside seafood, pork, chicken, fish, creamy sauce dishes, light salads or sandwiches and strong cheeses.

Label Image

Take a break with Pinot Gris in Adirondack chairs on Lake George.

Awards

Bronze at the 2019 Tasters Guild, Double Gold at the 2018 Big E Northeast Gold Wine Competition, Silver at the 2016 International Craft Competition.

Winemaker Notes

Our Pinot Gris is a straightforward, easy drinking white wine that's not overly dramatic while still delivering the crisp flavors white wine drinkers want with a subtle honey flavor that pairs well with almost any dish!