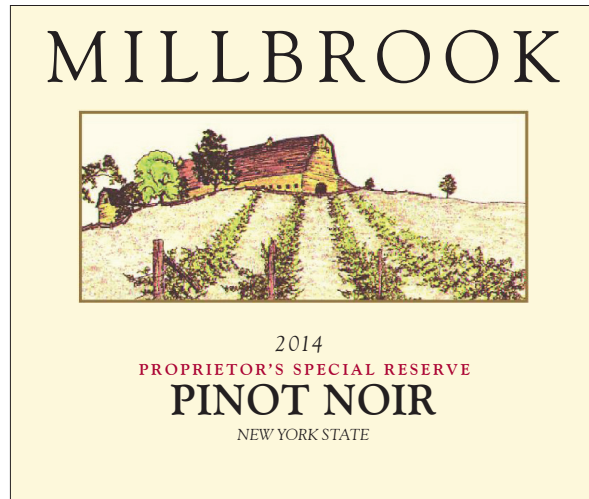


# PINOT NOIR PROPRIETOR'S SPECIAL RESERVE. . . . .



*A lovely, saturated color hints at the intense dark cherry and black raspberry aromas with hints of rooibos tea. Concentrated flavors of rose petal, cola and ripe berries are supported by silky tannins and a lengthy, supple finish.*

VINTAGE: 2014  
HARVEST DATE: Sept. 15-Oct.15, 2014  
HARVEST BRIX: 22.2 degrees  
APPELLATION: New York State  
BLENDING INFORMATION: 100% Pinot Noir  
TIME IN OAK: 16 months  
BOTTLING DATE: February 2016  
TOTAL PRODUCTION: 100 cases

**GROWING CONDITIONS:** Average temps during a dry spring followed by average summer with excellent, warm and dry harvest conditions.

**WINE BACKGROUND:** The grand grape of Burgundy, Pinot Noir has been transplanted to almost every wine growing region in the world. It is a demanding variety both in the vineyard and with vinification, but when done correctly, the results are well worth the effort.

**WINEMAKING TECHNIQUES:** This wine was crafted using 1/3 of the whole clusters added to fermentation to enhance fruitiness and a 12 day maceration (juice with skin contact). All of the barrel aging was completed in used French oak barrels.

**SERVING SUGGESTIONS:** Grilled pork chop, grilled salmon, filet mignon.