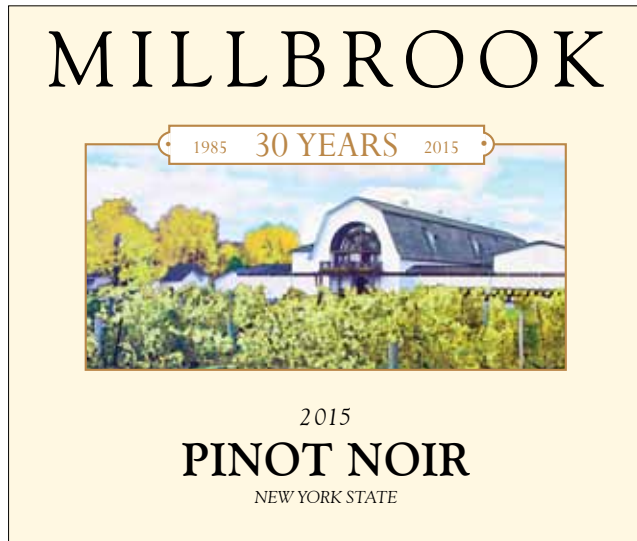


# PINOT NOIR . . . . .



This wine exhibits *deep* aromas of *dark berry* fruits such as *raspberry* and *black currant* with notes of *soft rose petals*.  
Flavors of *cherry, cola* and *cocoa nib* intertwine to create a rich flavor profile with soft and *supple* tannins which *linger* on the smooth finish.

VINTAGE:	2015
HARVEST DATE:	Sept. 15-25, 2015
HARVEST BRIX:	23.0 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Pinot Noir
TIME IN OAK:	9 months
BOTTLING DATE:	July 2016
TOTAL PRODUCTION:	1278 cases

**GROWING CONDITIONS:** Dry spring conditions with normal temperatures were followed by June rainfall that was higher than normal. July thru October were all drier than average with steady, warm temps resulting in excellent fruit maturity and a slightly earlier than normal harvest.

**WINEMAKING TECHNIQUES:** Made in the tradition of fine French Burgundy, including full malolactic fermentation and barrel aging in French oak.

**SERVING SUGGESTIONS:** A versatile wine that will easily pair with roasted turkey, grilled salmon, pork tenderloin and goat or brie cheeses.