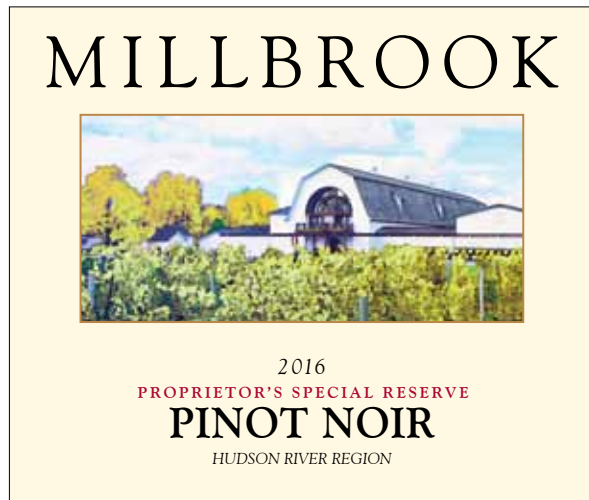


# PINOT NOIR PROPRIETOR'S SPECIAL RESERVE. . . . .



Concentrated aromas of *rose petal, anise*  
and *black cherry* seamlessly mingle with  
*complex* flavors of *black raspberry,*  
*currant* and *cola* with notes of *hibiscus.*  
The ripe tannins lend themselves to the  
*lovely* structure of this *well-balanced* wine.

VINTAGE:	2016
HARVEST DATE:	September 21, 2016
HARVEST BRIX:	22.7 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Pinot Noir
TIME IN OAK:	14 months
BOTTLING DATE:	December 2017
TOTAL PRODUCTION:	190 cases

**2016 GROWING CONDITIONS:** A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

**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 chops, grilled salmon, filet mignon.