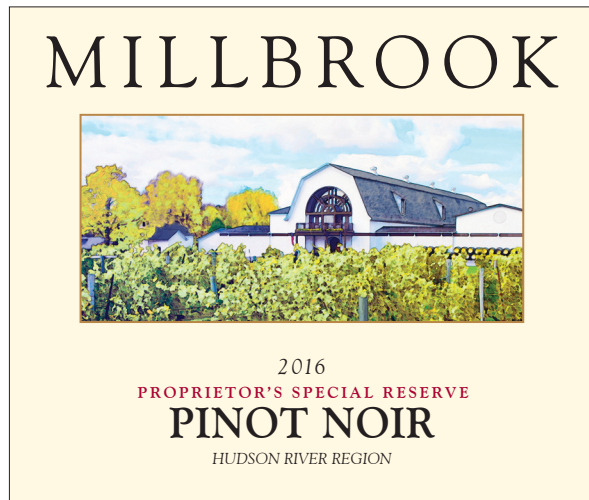


PINOT NOIR PROPRIETOR'S SPECIAL RESERVE.



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.