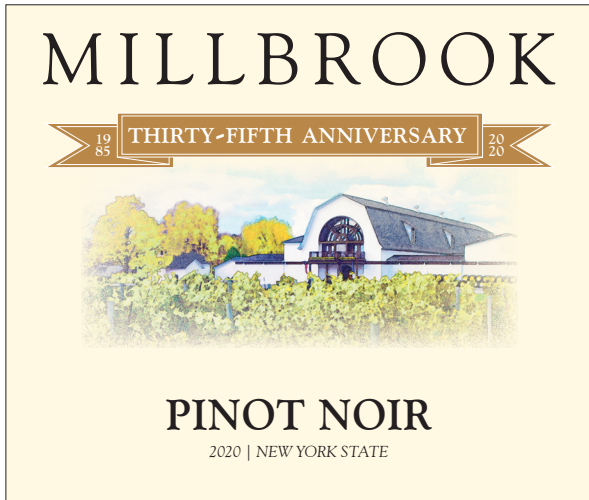


# PINOT NOIR . . . . .



This wine exhibits *bright* aromas of *strawberry, pomegranate and raspberry* with notes of *soft rose petals*. Flavors of *cherry and red plum* intertwine to create a *well-integrated* profile with *soft tannins* and a *smooth* finish.

VINTAGE:	2020
HARVEST DATE:	September 12-22, 2020
HARVEST BRIX:	22.4 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Pinot Noir
TIME IN OAK:	10 months
BOTTLING DATE:	July 2021
TOTAL PRODUCTION:	850 cases

**2020 GROWING CONDITIONS:** A milder than average winter was followed by a cold, rainy spring delaying budbreak by a week. The hot, dry late spring/early summer allowed vine growth to catch up to normal. The late summer and fall conditions were excellent with warm days and normal moisture levels resulting in very good ripening.

**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.