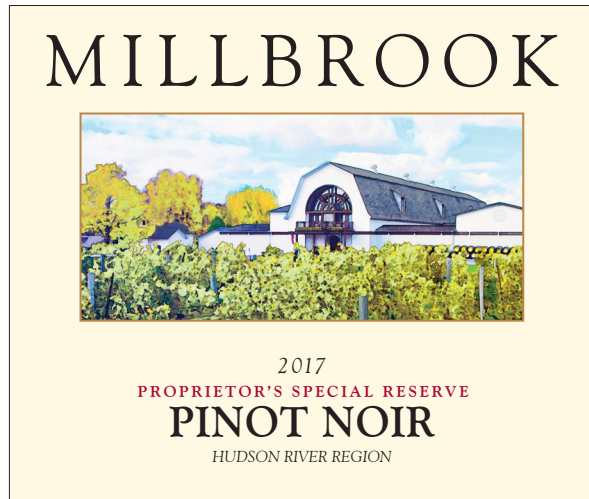


PINOT NOIR PROPRIETOR'S SPECIAL RESERVE.



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:	2017
HARVEST DATE:	September 29, 2017
HARVEST BRIX:	24.8 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Pinot Noir
TIME IN OAK:	15 months
BOTTLING DATE:	February 2019
TOTAL PRODUCTION:	170 cases

2017 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a cooler Summer with slightly above average rainfall. The end of August through September and October were consistently warmer and drier than normal which provided excellent ripening conditions for all of our varieties.

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.