

# Fulkerson Winery

Fulkerson Wine Cellars LLC

3/17/2017

Dundee, NY 14837-8828

## 2013 Pinot Noir

Estate Grown and Bottled; Finger Lakes AVA

Pinot Noir may be the “unicorn” varietal in the Finger Lakes, it’s the one variety that is hard to catch. The expression of Finger Lakes Pinot Noir is very unique, good flavor and color

can be developed in this region, while a balance can be achieved because the sugar production never get above a level to put the alcohol content over the top.

*“Pinot Noir expresses itself well in the Finger Lakes. It has a rich garnet color and pleasant bouquet of vanilla and black cherry. Medium bodied with up front tannins and a white peppery finish. Aged 2 years in French Oak barrels. A perfect companion to Brie, chargrilled steak, veal or turkey.”*

## Viticultural Notes

Grape: 100% Pinot Noir  
Harvest Date: Sept. 24, 2013

Grown on a mix of clay and sand soil, this Pinot receives the best from both worlds. The heavy clay imparts a minerality and earthiness, while the light deep sand gives a fruit forward nose. The location is in a dip on the lower farm, making cultivation harder, especially



## Winemaking Notes

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**Bottling Date:** 6/21/2016

**Cases Bottled:** 585

**Fermentation:** Stainless Steel

**Aging:** 24 mo, French Oak

**Alcohol by Volume:** 12.4%

**Labeled alcohol:** 12%

**Brix at Harvest:** 22.5

**Residual Sugar:** 0%

**IRF scale:** Dry

**TA (Titratable Acidity):** 6.0g/l  
**pH:** 3.7

**Age ability:** 5-7 years in cool temperatures and out of direct sunlight.

**Serving Temperature:** 55°-70°F

**Tasting Notes:** Medium bodied with aromas of black cherry, up front tannins with a smooth white pepper finish.

**Pairing Suggestions:** Brie, chargrilled steak, veal or turkey.

during exceptionally wet years or cold winters.

