

PINOT NOIR

Estate Grown and Bottled; Seneca Lake 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. One of the most age-able red wines we offer.

WINEMAKING NOTES

Bottling date: 07/18/19

Cases bottled: 155

Fermentation: Stainless Steel

Aging: Six months in oak barrels

Alcohol by volume: 12%

Labeled alcohol: 12%

Brix at harvest: 22

Residual sugar: 0%

IRF scale: Dry

Age ability: 5-6 years.

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.

“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

VITICULTURAL NOTES

Grape: Pinot Noir

Harvest date: Varies

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 during exceptionally wet years or cold winters.

