



2016 Pinot Noir Reserve

Harvest Dates: September 26th - 27th, 2016 | **Alcohol label %:** 12.3 | **pH:** 3.5 |
Residual Sugar (g/L): 0.0

Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region. As of August we were very concerned about the condition of the vines and whether the fruit would be able to ripen due to lack of rain. Luckily, just as it looked the bleakest, we received several, much needed showers.

Harvest

We were pleasantly surprised when we started harvesting the 2016 crop; yields were down due to small berry size, but the quality was outstanding.

Winemaking

Typically hand-picked & selected grapes. Only produced during ideal growing seasons - recent vintages were 2007, 2010, 2011, and 2012. Handled gently throughout the winemaking process.

Aging

Barrel Aged in a blend of French and American Oak for 12 months

Bottling

February 6, 2018. Cork seal.

Limited quantity, Library wine. Club membership required for access.

Nose

This Pinot Noir has a bouquet of ripe cherries, black raspberries, and violets which will intensify with age.

Palate

This elegantly styled, oak-aged pinot noir is produced only from the most ideal growing seasons.

Food Pairing

Enjoy this exquisite Pinot Noir with flavorful seafood & poultry entrees.

