



# PINOT NOIR

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## VINTAGE SPECIFICATIONS

Vintage: 2008

Appellation: Seneca Lake, Finger Lakes, New York, US

## WINE CHARACTERISTICS

This is a very light and delicate Pinot similar to the rose style made in the Sancerre and Alsace regions in France. Light tannins and flavors of Strawberry and Cherry with a hint of Toast and Vanilla. This wine was the pet project of our French intern Stefan in the fall of 08.

Varietal: Pinot Noir

Alcohol: 12.3%

Sugar: 0.3%

Ferment: Sealed stainless steel tank. 16 days D21 yeast.

lighter Vinflora minimal pump over (once every 48 hr.) for style. Extended maceration. Full ml with Oenos.

Aging: 10 months. Combination of American, French, and Hungarian oak

## FOOD PAIRINGS

Grilled Salmon and baked pasta dishes.