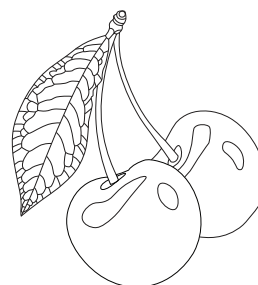




2024 Pinot Noir

WINEMAKER NOTES

This 2024 is the first vintage of our new barrel program for our lighter body reds! Our winemaking team has pivoted into shorter oak aging on certain varietals to protect the delicate nature of the fruit. Spending twelve months in neutral French oak will allow this wine to express the nuance and beauty of what a cool climate Pinot has to offer. As you swirl this wine in your glass you get immediate hints of tobacco and forest floor on the nose. It follows with flavors of cherry and bay leaf on the palate, which complement the true earthiness of this varietal. With mellow tannins and a very light body, this is truly a red you can enjoy in every season. It pairs perfectly with lean filets of beef or pork, fatty fishes such as salmon, and a mushroom & sage risotto.



NEW YORK STATE'S WINERY OF THE YEAR 2022, 2024 & 2025!

APPELLATION	Finger Lakes
VARIETAL	100% Pinot Noir
AGING	12 Months / 100% French Oak / 20% New Barrel
ALC/VOL	12.7%
TOTAL ACID	6.0 g/L Tartaric
RESIDUAL SUGAR	0 g/L
PH	3.52
UPC CODE	855052007183

