

2011 PINOT NOIR

VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

VINEYARD SITES

37% Damiani Vineyard - east side of Seneca Lake
63% East side of Seneca Lake

WINEMAKING

Harvest Date: 9/23/11
Total Acidity: 6.3 g/L
Alcohol: 12%
Bottling Date: 7/28/12

Harvest Brix: 20.5-22.0°
pH: 3.6
Cases Produced: 184

OAK PROGRAM

Aged for 8 months in French & American oak barrels.

TASTING NOTES & FOOD PAIRING

Medium-bodied with a silky mouthfeel. Red and black cherries mingle with black tea and earth on the palate. With hints of oak and cocoa on the finish, this Pinot Noir is rich and able to compliment just about any dish! Try pairing it with a garlic and fennel pork roast, or grilled fall vegetables. For the ultimate umami sensation, try this Point Noir with any mushroom-based dish.

