



Pinot Noir

NEW YORK PREMIUM SELECTION

Old World Tradition, New World Innovation

VINIFICATION TECHNIQUE

Best grown in cooler climates, Pinot Noir is well-suited to New York State. Our Pinot Noir grapes are sourced 100% from the Finger Lakes region, helping Brotherhood achieve complexity in the wine while the warm fermentation and gentle handling of the fruit preserves the delicate character of Pinot Noir. Malolactic fermentation and extended barrel-aging round out the wine.

SENSORIAL DESCRIPTION

Thanks to the knowledge and expertise of our winemakers, we've crafted this Pinot Noir in the style of a true Burgundian Pinot Noir. This wine is light brick-red in color, has a nose of fresh berries and plums, with a hint of violets. It also displays bright fruit flavors of cranberry, cherry and black tea, which create a light to medium-bodied wine with layered complexity staying true to form.

ANALYSIS

Alcohol: 13%

Residual Sugar: Dry (<0.3%; 3g/L)

pH: 3.43

TA= 6.1g/L Tartaric

SERVING SUGGESTIONS

Pinot Noir is considered the ultimate food wine because it compliments everything from salmon to chicken, veal to beef and pairs perfectly with any dish that features mushrooms. Excellent with cheeses such as Brie, Jarlsberg and aged Cheddar and is a natural partner for "Boeuf Bourguignon."

ACCOLADES

Highly praised by those who know Burgundian-style wines, considered the gold standard for New York Pinot Noir! MW Tim Atkin claimed the Pinot Noir to be his favorite wine on the New York Stand at the 2016 Three Wine Men London Summer Tasting, describing it as "pale, subtle, rose petal scented Pinot Noir with savoury red fruits, fine tannins and refined oak." Recognized as the best Pinot Noir from New York at the 2010 Tasters Guild Int'l.

