

# Pinot Noir



## Venification Technique

Best grown in a cooler climate, Pinot Noir is well-suited to many areas of New York State. Sourcing from a variety of growers, including our own Hudson Valley vineyard, helps Brotherhood achieve complexity in the wine, and the warm fermentation and gentle handling of the fruit preserves the delicate character of Pinot Noir. Malolactic fermentation and extended barrel aging soften and round out the wine.

## Description

Our most popular red wine, this Pinot Noir has a nose of fresh berries and plums, with a hint of violets. Bright fruit flavors of cranberry, cherry and black tea make for a layered wine of medium body, with a true Burgundian character.

## Analysis

Alcohol 12%

Residual Sugar: dry, (less than 0,3%)

## Serving Suggestions

Pinot Noir is considered the ultimate food wine because it complements 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.