

# CLASSIQUE PINOT NOIR 2019

*East side of Seneca Lake*

*Soils: shale, gravelly loam and clay with limestone*

*Harvest Dates: September 27, 30, October 1*

*Spontaneous fermentation in wooden vat*

*Alcohol: 12.5%*

*Production: 511 cases*

## TASTING NOTES

*bing cherry, five-spice, savory*

We think of our Pinot Noir *Classique* as a book that you read without distraction. It's a story that takes time for character development and encourages you to unhurriedly move through the

pages. Unlike our 2018 Pinots with their silky texture and instant approachability, the 2019 vintage is full of brawn and a sturdy frame that is built for the long haul. It's more akin to a hardcover book rather than a paperback.

