



Penns Woods Winery



Pinot Noir 2016

Tasting Notes:

An elegant, light and aromatic wine with dry rose petal and juicy cherry on the nose. Bright raspberry notes and subtle vanilla spice at the front of the palate lead into a long, silky finish.

Winemaker Notes:

- Yeast: Neutral yeast to preserve the varietal flavors and the terroir
- Aged in French oak for 12 months
- Classic red grapes fermentation with one week maceration
- 13% ABV

Vineyard Facts:

- Location: Parkesburg
- Year Planted: 2013
- Dijon clones 115, 667, 777
- Soil Type: Clay, silt, and sand
- Pruning Style: Single guyot
- Tonnage per Acre: Produces approx. 2 tons per acre
- Typical Harvest: Second week of September

Pairing Suggestions:

- Mushroom risotto
- Roasted duck breast with a pomegranate glaze
- Beer bourguignon
- Garlic & herb roasted pork tenderloin
- Gorgonzola & mushroom stuffed pastry with cherry dipping sauce
- Gruyere, gouda, chèvre