

ADIRONDACK WINERY



BARREL AGED PINOT NOIR

“Sunset Through The Trees” (2019 Vintage)

Appellation:
Finger Lakes

Acid: 4.5 g/L

Alc. / Vol. 12.1%

Vintage: 2019

Residual Sugar: 0%

Blend:
Pinot Noir

Aging: 14 months French
Medium Toast Oak

pH: 3.50

Brix: 19.08

Tasting Notes

In crafting this premium wine, we aged our Pinot Noir in French Oak Barrels for 14 months which added tannins, texture and a depth of flavor that is complex. Opening with enjoyable toasted oak and vanilla undertones, the signature black cherry and tart wild berry notes characteristic of Pinot Noir come through, ending with a lingering tannic finish.

Food Pairing Notes

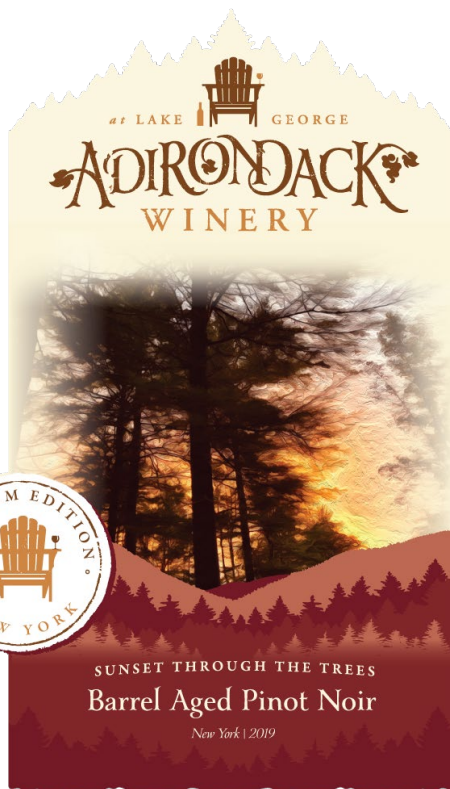
While the intensity of this wine means that it demands your attention all itself, we find this wine makes a great match for the grill! Try it with grilled red meats or chicken, wood fired pizza, grilled vegetables and more.

Label Image

The gorgeous colors of sunset glow through pine trees in a backyard by West Mountain. *Photographer: Sasha Parly*

Winemaker Notes

With our first vintage of Barrel Aged Pinot Noir we used 100% new French Medium Toast Barrels. This gives off a wood chip aroma with complimentary aromas of mushrooms, cloves and raspberry. We cold soaked this vintage for five days before fermentation to give a rich, ruby color while providing ample tannins. Wild blueberry and black cherry flavors open on the first few sips and notes of blood orange, dried herbs and allspice are ever present. The winemaking team enjoys this wine with an aged Manchego cheese or with a roast duck feast.



A LOVE OF WINE AND FAMILY
has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locally-handcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!

ADIRONDACK WINERY
LAKE GEORGE

DRY SEMI-DRY SEMI-SWEET SWEET

TASTING NOTES

In crafting this premium wine, we aged our Pinot Noir in French Oak Barrels for 14 months, which added tannins, texture and a depth of flavor that is very complex. Opening with enjoyable toasted oak and vanilla undertones, the signature black cherry and tart wild berry notes characteristic of Pinot Noir come through, ending with a lingering tannic finish. While the intensity of this wine means that it demands your attention all itself, we find this wine makes a great match for the grill! Try it with grilled red meats or chicken, wood fired pizza, grilled vegetables and more. Best served slightly chilled.

2019 / NEW YORK
PINOT NOIR
750ML / 12.1% ALC./VOL.

FRONT IMAGE
The gorgeous colors of sunset glow through pine trees in a backyard by West Mountain.
Photographer: Sasha Parly

LIMITED PRODUCTION
120 Cases

PRODUCED & BOTTLED BY
DBA ADIRONDACK WINERY
AT LAKE GEORGE
Queensbury, New York
AdkWinery.com
(518) 668-WINE

VISIT OUR TASTING ROOMS ON
LAKE GEORGE YEAR ROUND!

CONTAINS SULFITES

Adirondack Winery LLC / AdkWinery.com / (518) 668-WINE

Tasting Rooms: 285 Canada St, Lake George, NY 12845 & 4971 Lake Shore Dr., Bolton Landing, NY 12814