

# SALMON RUN



## PINOT NOIR 2018

### GRAPE VARIETIES

100% Pinot Noir.

### WINEMAKING

Immediately after harvest, the grapes are de-stemmed and lightly crushed into open-top fermenters and allowed to cold soak for a few days. The juice is fermented at low temperatures to preserve the more delicate flavors with manual punch-downs 3 times a day. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

### TASTING NOTE

This fruit forward wine has a medium intensity and characters of strawberry, forrest floor, clove, and dried cherry. The wine is well balanced by a refreshing acidity and richness to be enjoyed with or without food.

### FOOD PAIRING

Lean Beef (Filet), Roasted Duck, Mushrooms, Grilled Chicken, Veal Chops, Grilled Tuna, Pork Tenderloin, Fennel.

### TECHNICAL DATA

Alcohol: 12.1%, Sweetness: 3.5 g/L (0.3%), Acidity: 5.8 g/L TA, pH: 3.77

*Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.*



SALMON RUN WINES

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